

THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891

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**SOLVES YOUR
WET SURFACE PAINT PROBLEM**



PAINT TONIGHT OPERATE TOMORROW

When you paint with Damp-Tex, on a wet or dry surface, there is no loss of time or production. Damp-Tex sticks to wet surfaces like ordinary paint sticks to dry. Damp-Tex penetrates, forces out moisture, quickly dries into a tough, enamel-like waterproof film. Resists corrosive gases and oxidation. Stays tough and elastic without cracks, blisters or checks after years of exposure by actual tests. May be washed repeatedly with soap and water. Does not taint food or cause it to taste.

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TEELCOTE MANUFACTURING CO.

18 GRATIOT AT THERESA

ST. LOUIS 3, MISSOURI

The Buffalo Smokemaster is

FULLY AUTOMATIC

with Filtered Smoke



BUFFALO Smokemasters save in smoking time, improve the color, flavor and quality of the finished product, and cut the consumption of sawdust by as much as 70%. Fully automatic, the BUFFALO Smokemaster gives complete control over smoke conditions. It holds six to eight hours supply of dampened sawdust. The BUFFALO Smokemaster is equally well adapted to air-conditioned or stationary smokerrooms. The fire hazard is reduced in every type of smokehouse. The smoke is drawn through pipes equipped with dampers, to the ducts of the air conditioning systems of each of the smokerrooms served. No gas or other fuel is required to generate smoke.

Savings in sawdust and fuel, automatic operation and complete control over smoke requirements, make the Smokemaster a most profitable investment. Write for a list of prominent users and let a BUFFALO representative show you how easy it is to install.

John E. Smith's Sons Co. 50 Broadway, Buffalo 3, N.Y.



Buffalo

QUALITY SAUSAGE MAKING MACHINES

All
Down
the
Line



Curing

GRIFFITH PRODUCTS ASSURE YOU PROFITABLE, QUALITY PROCESSING

Laboratory Tested for Uniformity

PRAGUE POWDER

Produce extra fine quality ham and bacon—and sausage too—with “flash-fused” Prague Powder. In Prague Powder all vital curing salts are *inseparably fused* by Griffith's *exclusive process* . . . under laboratory control . . . to *keep* them in balance. *Balanced* Prague Powder assures appetizing color, rich flavor and complete curing—*quickly with safety*.

(Prague Powder—Reg. U. S. Pat. Off.—Made or for use under U. S. Patents 2054623, 2054624, 2054625, 2054626.)



Sausage
Making

PORK SAUSAGE SEASONINGS

The tangy, flavorful goodness of your pork sausage will be talked about town—when you use a Griffith seasoning formula. Made of prime spices, blended *under laboratory control*! Specify sausage content desired: None, Light, Medium, Southern Style.

(AVAILABLE TWO WAYS: SOLUBILIZED—assuring complete oil dispersement. PURIFIED—to eliminate “inside spoilage”—U. S. Sterilization Patents 2107697, 2189947, 2189949.)



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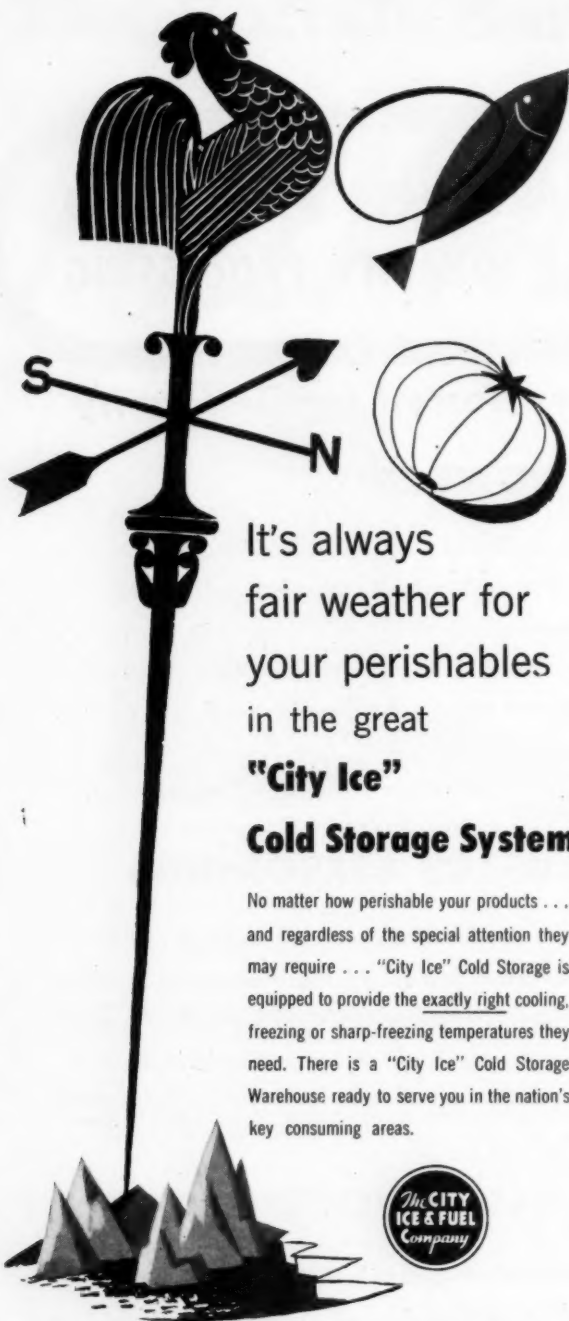
New, LOW COST CONCENTRATED G-4

Gain all the profitable advantages of stabilizing your lard with non-toxic CONCENTRATED G-4 . . . *at new low cost*! This fluid, oil soluble antioxidant requires *no* extra solubilizing agent—*no* extra labor-cost of premixing. *Just pour in and stir!*

Quality and uniformity proved in laboratory, testing kitchen, and in regular commercial production.

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GRIFFITH
LABORATORIES

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It's always
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your perishables
in the great
"City Ice"
Cold Storage System

No matter how perishable your products . . . and regardless of the special attention they may require . . . "City Ice" Cold Storage is equipped to provide the exactly right cooling, freezing or sharp-freezing temperatures they need. There is a "City Ice" Cold Storage Warehouse ready to serve you in the nation's key consuming areas.



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THE CITY ICE & FUEL COMPANY

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CHICAGO 3, ILLINOIS

THE NATIONAL PROVISIONER

Volume 119

JULY 31, 1948

Number 5

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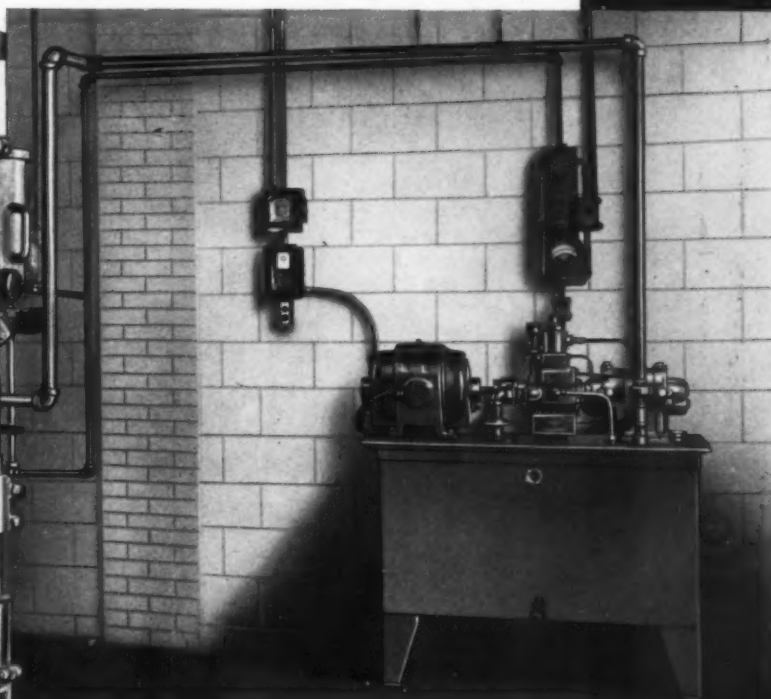
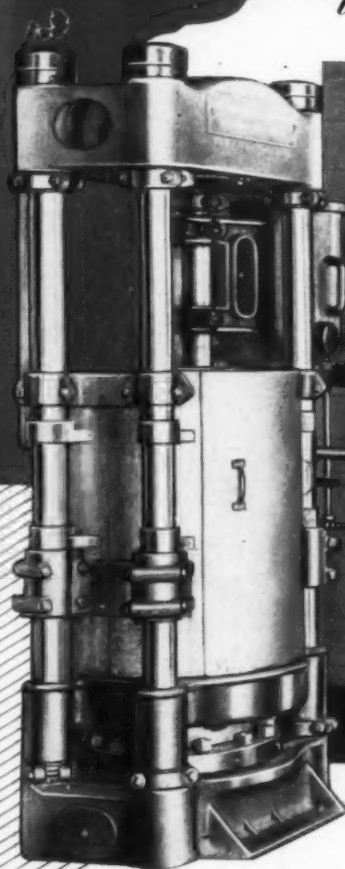
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ELECTRIC HYDRAULIC PUMP

For Automatic Uniform Crackling Pressing



SAVES OPERATOR'S TIME—he does not have to stand by and hand operate valves.

OPERATION—is fully automatic. Push button timing device starts pressing operation—after predetermined time a bell or light indicates that pressing is finished. In this way each and every pressing cycle is the same—insuring greater grease recovery.

NO STEAM SUPPLY NEEDED—electrically operated, it is independent of plant steam supply.

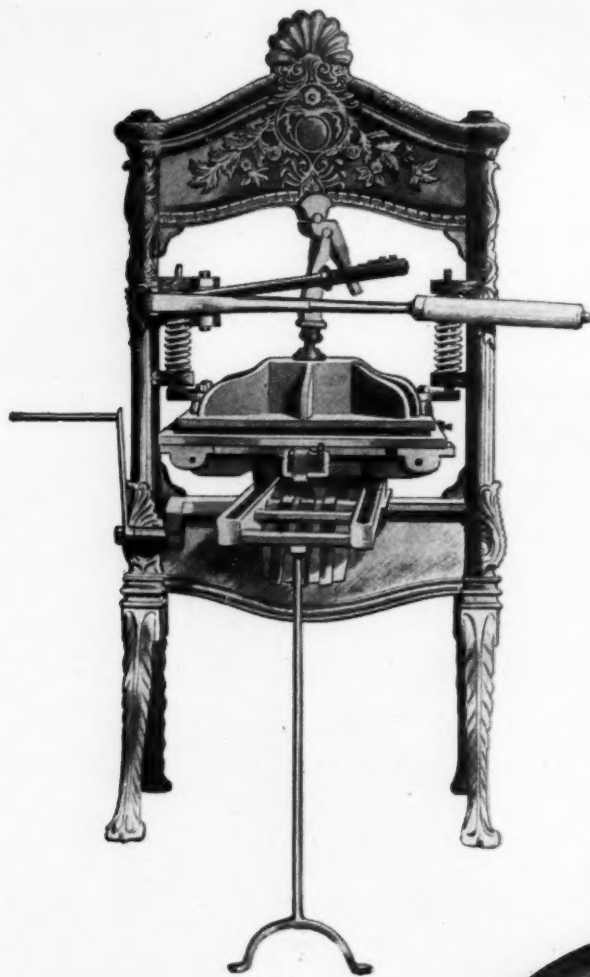
OIL OPERATED HYDRAULIC PRESS—assures longer lasting gaskets—and saves time required to replace them. The first press of this type, installed more than two years ago, is still operating with original gasket.

ANCO No. 618 ELECTRIC HYDRAULIC PUMP is now available for New Style ANCO 150 and 300 ton Presses only. Write for further details.



THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO 5, ILLINOIS



Screw hand press

Squaring shears



Tinsmith by necessity!

Using a screw hand press . . .
 . . . a pair of squaring shears . . .
 . . . and other simple tools . . .

*. . . the fishermen and cannery men of another day
 were ready to start canning, if they could
 find the proper raw materials.*

Yes, they had to be tinsmiths, too.

This was the situation in the fishing
 industry. Canco overcame it.

Canco developed machines to make cans

for tuna, salmon, mackerel, sardines, and
 many other kinds of fish . . .

. . . besides machines to close these cans
 up to 175 per minute.

Canco sent out expert servicemen to
 the fisheries themselves, ready to help
 Canco customers.

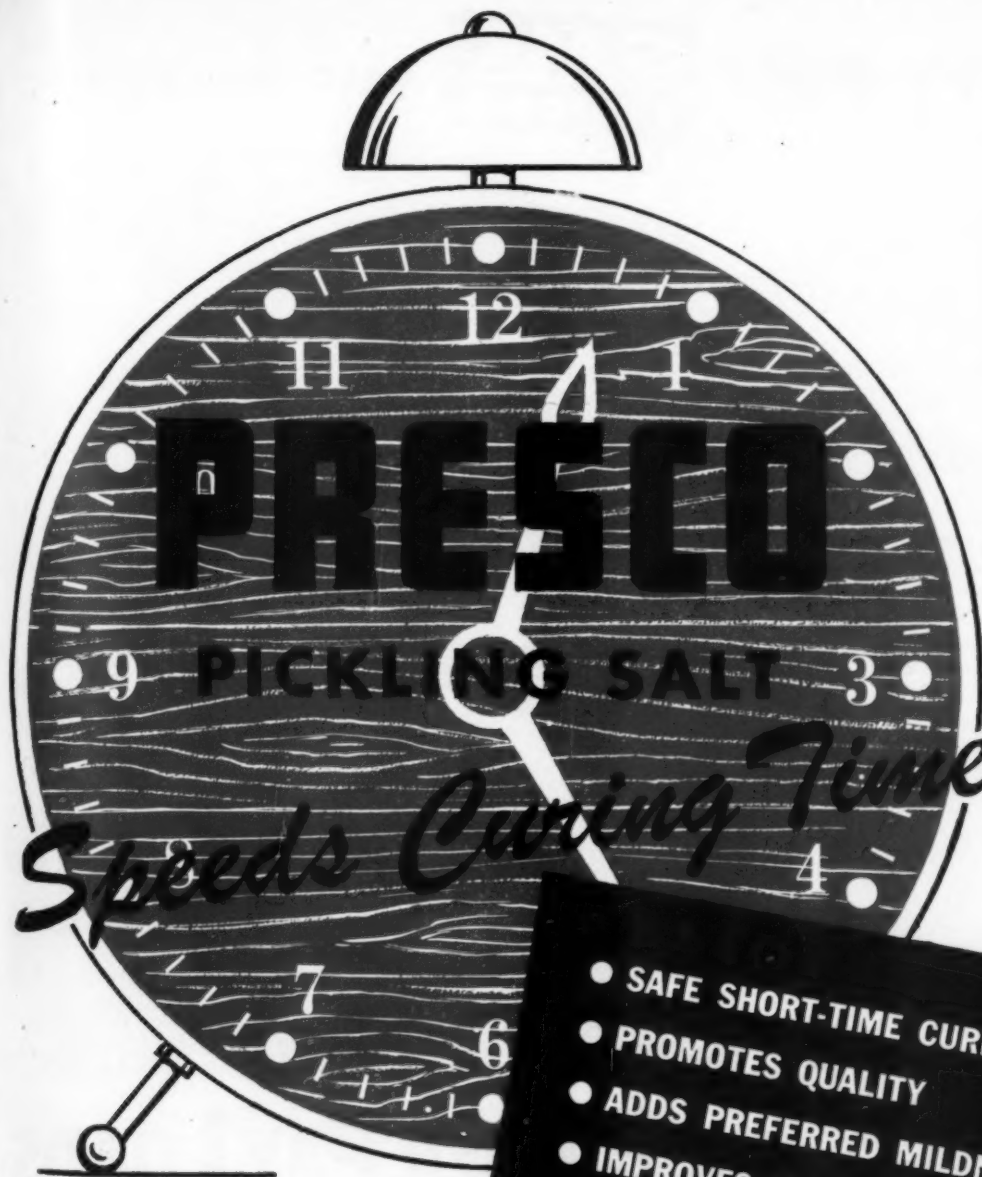
Indeed, Canco has played such an im-
 portant role in the fishing industry as it
 is known today that we rightly feel our-
 selves an integral part of it.

The willingness to do new things . . . to
 pioneer . . . is part of Canco. Fishing is
 only one frontier of packaging where we
 have helped our customers.



**AMERICAN
 CAN COMPANY**

New York • Chicago
 San Francisco



- SAFE SHORT-TIME CURING
- PROMOTES QUALITY
- ADDS PREFERRED MILDNESS
- IMPROVES FLAVOR, TEXTURE, APPEARANCE
- UNIFORM STRENGTH & PURITY

THE PRESERVATIVE
MANUFACTURING CO.

BROOKLYN, N. Y.



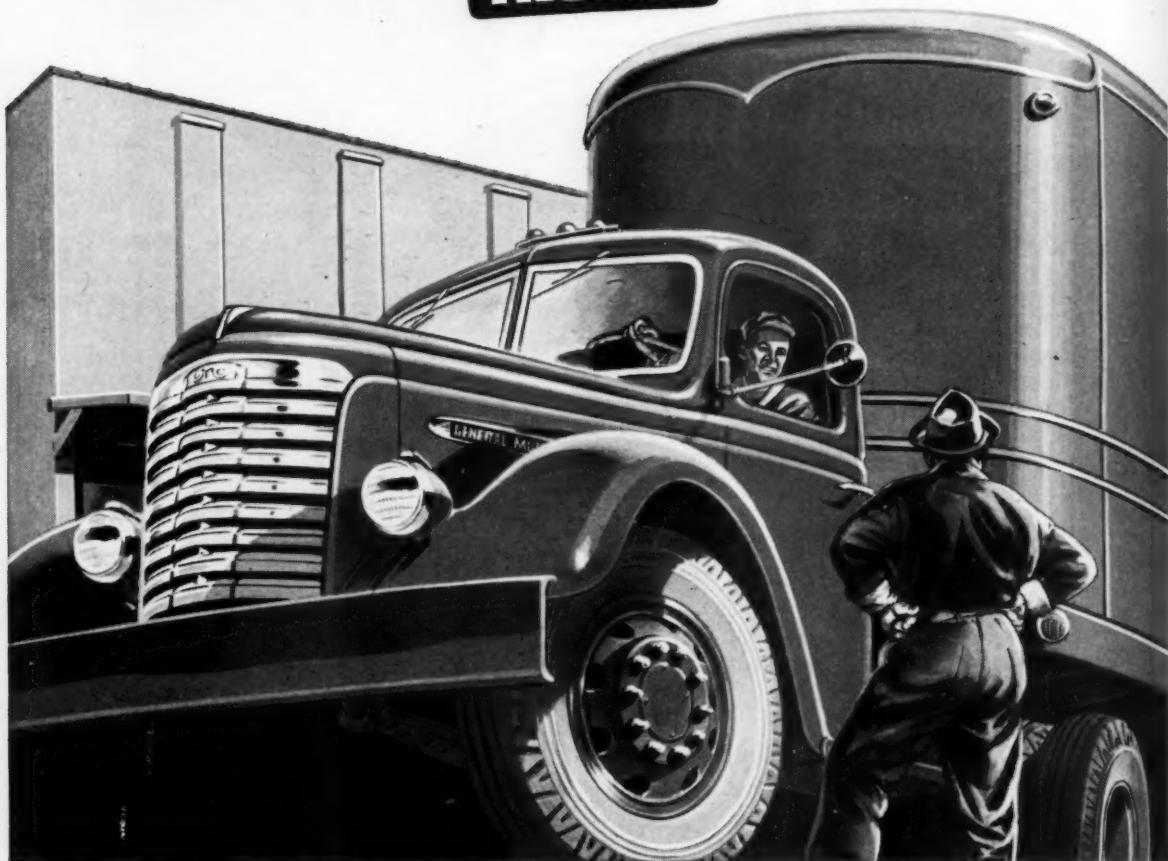
PRESKO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

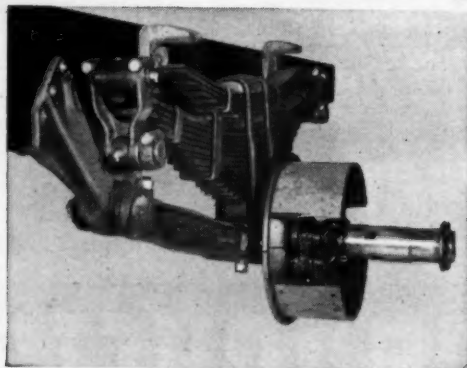
HEAVY DUTY



GASOLINE • DIESEL



Better Built **FOR BIGGER PAY LOADS**



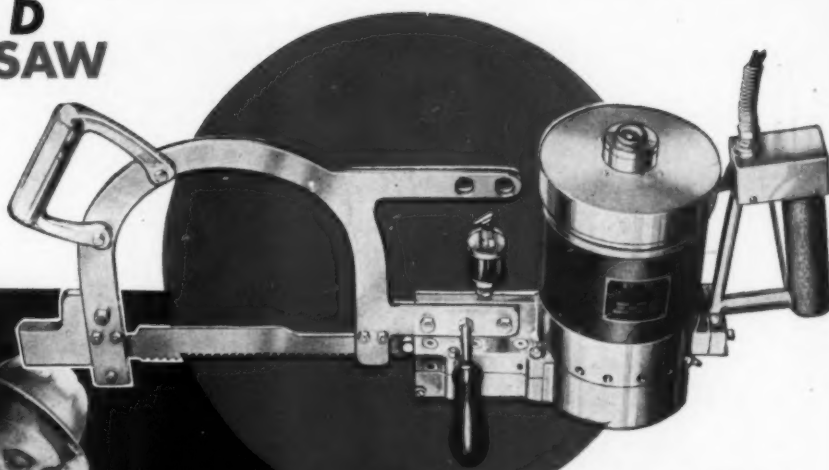
"Better built for bigger pay loads" means real heavy duty springs and brakes . . . heavy duty truck construction everywhere.

GMCs have what it takes to haul big, profit-producing pay loads. They're especially designed for heavy hauling with husky, rugged frames and springs . . . heavy, broad-shouldered axles . . . war-proved, truck-built gasoline and Diesel engines . . . heavy disc clutches . . . big air brakes. And all models are offered with Syncro-Mesh transmissions . . . an outstanding GMC feature that adds to smooth performance, vehicle life, driver comfort and efficiency.

Whatever your heavy hauling problem, in town or between towns, your best answer is a heavy duty GMC. Many truck and tractor models are available for delivery right now. Get full facts from your nearest GMC dealer.

GMC TRUCK & COACH DIVISION • GENERAL MOTORS CORPORATION

NEW . . . B & D DEHORNING SAW



SPECIFICATIONS

- MOTOR** ¾ HP with die cast rotors & steel balls
Speed—1725 RPM
Motor windings are treated with special varnish
High grade ball bearings in motor assembly
Motors are ventilated to prevent condensation, and shielded to keep out water, bone dust, etc.
Wire nuts used on motor connections for ease in servicing
- SAW YOKE** Ventilating fans die cast on motor rotor
- SAW BLADE** Made of one piece of steel—no welding
Direct drive 1725 strokes per min.
15¼" long with 9" of working teeth
Special temper for horn sawing
Saw blades changed without disturbing motor or main working parts
- SWITCH** "Off" type in handle protects operator
- LENGTH** 31" overall
- SAW FRAME** Opening 9" x 9"
- WEIGHTS** 48 lbs. net
110 lbs. packed for shipping
- All parts are highly polished aluminum or special chrome plated steel for ease in cleaning
Equipment includes complete set of wrenches for servicing machine
Allen type and hex headed screws and bolts used
Hubbel twist lock electrical plug connectors
Strain reliever on cord connection
Ground wire provided for operator protection
Backed by 25 years of experience in making B & D Carcass Saws, etc.

PORTABLE DEHORNING SAW DESIGNED FOR QUICK STERILIZATION

B & D's quarter-century of experience in making the famous line of "cost-cutting" saws and splitters has resulted in a unique solution to a new problem. The new B & D DEHORNER permits convenient and speedy sterilizing after each dehorning operation, in accordance with new federal meat inspection regulations. Another outstanding advantage of the portable saw is the ease in which it fits into any beef killing technique. The saw is equally well-suited to both large and small-scale cattle killing operations and highly efficient head handling procedures can be built up around it. The new DEHORNER joins the B & D family of plant-approved and packer-approved cost-cutting machines . . . and upholds the old B & D axiom: "There is no substitute for Best and Donovan equipment!"

Also manufacturers of:
Combination Rump Bone
Saw and Carcass Splitter
•
Ham Marking Saw
•
Hog Bone Marker
•
Pork Scribe Saw
•
Beef Scribe Saw
•
Beef Rib Blocker



INVEST IN THE BEST . . . BUY B & D MACHINES

BEST & DONOVAN, 332 S. MICHIGAN AVE., CHICAGO 4, ILL.

★ Between-the-rails installation of GEBHARDTS replaces a bunker system in this beef cooler



GEBHARDTS are fabricated of high-lustre *Stainless Steel* to insure complete sanitation, cleanliness and purity.



Proper Air Distribution with GEBHARDTS

GEBHARDTS Controlled Refrigeration Systems are complete in themselves and thus do not require ducts or other equipment for air distribution. GEBHARDTS is a simple cooling unit that delivers the proper circulation without blowing and without the use of auxiliary equipment which might be breeding places for bacteria and mold. Write today for illustrated catalog presenting the complete GEBHARDT story.

ADVANCED ENGINEERING CORPORATION

1802 West North Ave. • Milwaukee 5, Wisconsin

It's *Glass* for purity...

FROM nursing bottle days on, glass stands for purity. The glass container is the most sanitary package. It's made and sterilized by heat. Inert, it sets up no chemical reactions with contents . . . protects and preserves the true quality, flavor and goodness of your products as originally packaged. And glass containers have no seams to give, leak, rust or perforate. They can be effectively resealed to protect unused portions and contents don't have to be transferred to another container for safekeeping.



PRODUCTS OF
ANCHOR HOCKING GLASS
CORPORATION
LANCASTER, OHIO

AND IT'S *Anchorglass*
FOR MAXIMUM PURITY

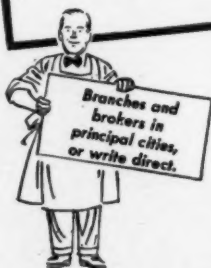
BOOST ABSORPTION IN SAUSAGE

...with Land O' Lakes Nonfat Dry Milk Solids



Why Better Sausage Makers Choose LAND O' LAKES

1. Every shipment is the same uniform high quality.
2. Year-round continuous supply available everywhere—quickly.
3. Economical to buy, to store, to use. Requires no refrigeration.



Your customers prefer good, juicy frankfurters, and bologna and luncheon loaf which stay moist and easy to slice. The secret is to incorporate and retain sufficient moisture. This is a job for Land O'Lakes Nonfat Dry Milk Solids, which absorbs from 1 to 1.7 times its own weight in moisture! At the same time, it increases the yield, reduces fat loss, and improves the appearance, texture, flavor and binding quality of the finished products.

Furthermore, Land O'Lakes Nonfat Dry Milk Solids is exceptionally rich in lactose, proteins and minerals. Therefore—its addition to your standard formulas in recommended amounts greatly increases the nutritional value of your sausage products.

Quality Leadership in Dry Milk Solids



Minneapolis 13, Minnesota



"Land O' Lakes" and the Indian girl are registered trade marks of Land O' Lakes Creameries, Inc.

**THE BETTER THEY'RE SERVICED
THE BETTER THEY RUN**



**AND THERE'S AN INTERNATIONAL TRUCK DEALER
OR BRANCH NEAR YOU TO PUT 'EM IN TIP TOP SHAPE**

You don't have to drive half across a state for International Truck Service.

International operates the nation's largest company-owned truck service organization—International Branches. In addition there are more than 4,000 International Truck Dealers with well-equipped, well-manned service stations.

International Truck service is prompt and economical. International mechanics are trained in factory methods and work with modern precision tools and instruments.

And you get factory-standard International Parts, just like the originals in International Trucks.

Every truck operator knows that an expertly maintained truck is an efficient truck. Get in touch with your International Dealer or Branch! Give your trucks International Service, because "The Better They're Serviced the Better They Run."

Motor Truck Division
INTERNATIONAL HARVESTER COMPANY
Chicago



*Tune in James Melton on "Harvest
of Stars." CBS Wednesday Evening*

EXCHANGE UNITS AND UNIT REBUILDING

Here are two real money-savers. International Exchange Units are rebuilt so they are like new. Yet they cost much less. Exchange units are quickly installed. Costly lay-ups are avoided . . . Unit Rebuilding is done by the same factory methods. Consult your International Dealer or Branch now about the opportunities for you in International Exchange Units and International Unit Rebuilding.



INTERNATIONAL TRUCKS

A STATEMENT OF FACT



There is a saying among the Chinese that he who first raises his voice has acknowledged defeat.

The English word "BOSS" means "leader." And the BOSS Silent Cutter has led competition since its introduction.

BOSS was first to furnish the 180° cutting surface, thus increasing the cut per knife revolution and shortening the cutting cycle. BOSS was first to furnish, and is the exclusive user of, multiple-ball bowl bearings, reducing friction and lessening power demand.

Without raising our voice, we wish to make one further point: BOSS leads in many other directions which it will pay you to investigate. Do it now!



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



this freezer offers more

Here's a cold diffuser that's bringing new economy to a dozen important jobs in packing houses. It's the Carrier Blast Freezer . . . an easily installed, standard unit you can use for chilling, for drying or for storage. It can operate on your existing refrigerating system.

The Carrier Blast Freezer is designed for medium temperature cooling of beef and pork, for chilling,

drying and storage of dried beef, ham, sausage and processed meats. It delivers a steady flow of refrigerated air to every corner of your chill or storage rooms, actually chills twice as fast as other methods. And it speeds up handling—products can be chilled right on the track.

There is a wide choice of capacities. Compact design saves valuable floor space. Entire casing is welded and

hot-dipped galvanized after fabrication for long life.

Like every Carrier product, this blast freezer is a product of Carrier's long, rich experience in air conditioning and refrigeration. The Carrier name is accepted the world over as a guide to dependable, low-cost refrigeration. That's why so many packers find that Carrier is their best investment. Carrier Corporation, Syracuse, N. Y.



AIR CONDITIONING • REFRIGERATION • INDUSTRIAL HEATING



Step Up Fat Salvaging Efficiency with GLOBE DRY RENDERING EQUIPMENT

You can reclaim larger amounts of marketable fats, boost your profits and offset high operating costs easily ... today! Look what Globe offers in Dry Rendering Equipment:

Globe Dry Rendering Cooker starts your fat recovery program off right by efficient use of thorough agitation and modern steam pressure and vacuum action.

Globe Crackling Receiver or Percolator allows quick, thorough drainage of all free fats from cracklings discharged from the cooker.

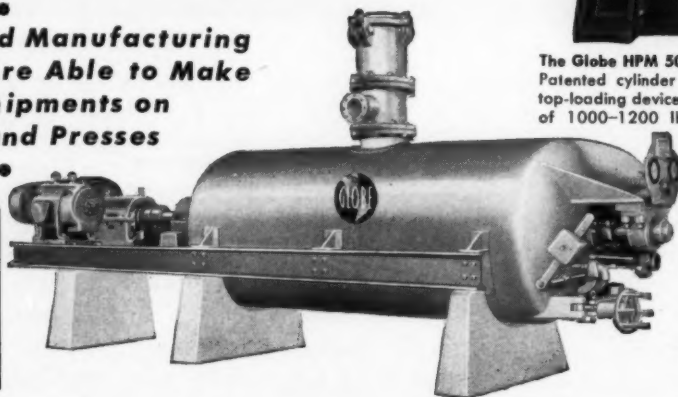
Globe HPM 500-Ton Hydraulic Curb Press puts the clincher on your economy program by recovering more grease from cracklings than smaller, less efficient types. Built of heavy materials with a high factor of safety, this press is usually maintained at less than $\frac{1}{2}\text{¢}$ per ton.

This Globe equipment was developed after long study and consultations with packinghouse engineers, and has been proved in packing plants all over the country.

Write for information today. We'd be glad to help you plan your new installation—at no obligation, of course.

Due to Increased Manufacturing Facilities, We Are Able to Make Prompt Shipments on Cookers and Presses

See the new Globe Catalog for complete engineering data on this and other Globe Rendering Equipment.



The Globe HPM 500-Ton Hydraulic Curb Press. Patented cylinder tamper and easily-charged top-loading device permit rated hourly capacity of 1000-1200 lbs. of unpressed cracklings!

The Globe Flowing Drive Dry Rendering Cooker. High starting torque motor is silent, dependable. The agitator shaft is driven by a flexible combination "V" belt-enclosed herringbone reducer directly coupled to agitator shaft. Agitator paddles are replaceable and fully adjustable.

33 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The GLOBE Company

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS

Fred Waring Show to Be Featured at AMI Annual Dinner

FRED WARING and the entire organization of the "Meat and Music" radio show, broadcast twice weekly over NBC stations under the sponsorship of the American Meat Institute, will present a concert at the annual dinner of the Institute Tuesday evening, September 21, in New York.

The dinner will be one of the features of the Institute's forty-third annual meeting, at the Waldorf-Astoria hotel, September 20, 21, and 22. The name of the principal speaker at the dinner will be announced shortly.

Sixteen hotels, all within walking distance of the Waldorf-Astoria, where sessions of the annual meeting will be held, rapidly are booking rooms set aside for the meeting. Space in the Waldorf-Astoria already has been completely booked and all exhibition booths, allocated to manufacturers of equipment and supplies, have been reserved.

A number of specialists in various packinghouse operations are scheduled to speak during the various sessions. The speakers will deal with many problems of the industry. Other speakers will discuss important aspects of livestock production. It is expected that many of the authorities will outline current developments in the meat packing and livestock industry, with particular reference to future developments.

Advance hotel registrations indicate that the company attendance at this year's meeting may approach a record. The New York Central Railroad has announced that it is running a special train on the schedule of the famous Twentieth Century Limited, leaving Chicago late Saturday afternoon, September 18.

MARGARINE TAX REPEAL

Reports from Washington indicate that there is some possibility that margarine tax repeal legislation may be passed by Congress during the special session. The bill passed by the House during the regular session, which would repeal all federal taxes on colored and uncolored margarine, is still alive and has been reported out by the Senate finance committee.

NIMPA DIVISIONAL MEETING

The southern division of the National Independent Meat Packers Association will meet at 10:30 a.m. CST, at the Roosevelt hotel in New Orleans, La., on Saturday, August 21. Fred Dykhuizen, divisional vice president, reports that a full program has been arranged.

Propose Price Controls and Allocation for Meat; Anti-Trust Food Search is Expanded

A BILL proposing to roll back prices on essential cost of living items to the level of November, 1947, or the nearest "appropriate period," was presented before the House banking committee this week by Paul Porter, former administrator of the Office of Price Administrator. The bill also proposed the authorization of limited powers, to expire on June 30, 1950, to:

1. Ration a few products in short supply.
2. Regulate wages in the manufacture of items put under price control.
3. Regulate speculation on commodity exchanges.
4. Control inventory of scarce commodities that basically affect industrial production, or the cost of living, including the right to ration them to industry.
5. Restore wartime controls over consumer credit.

(Attorney General Tom Clark announced this week that the anti-trust division of the Department of Justice is beginning a new national survey as a result of "continuing high prices and the growth of private economic power." This survey may include the investigation of prices of food and other consumer items. The federal grand jury which has been investigating meat and other food prices at Chicago since last September is continuing its work. It is believed possible that the jury may return some indictments around the end of this week.)

Porter said that controls should be put on meat, and should be accompanied by allocation, but did not specify the type of allocation. He also indicated that controls appear to be necessary on some dairy products, apparel, metals (including steel), and building materials. Porter said the proposed bill does not contemplate any general freeze but would be applied selectively. He also said he could see no need for controls on feed grains.

Representative Wolcott, who did all of the questioning of Porter, was extremely critical of the proposed bill, and stated that "the President and the Federal Reserve Board already have powers ample to plunge this country into a depression or anything short of a depression. The exercise of these powers is the orthodox method of stabilizing our economy. They need no other powers than those they already possess."

This view is shared by other Republican leaders in Congress and, judging by their testimony, by Federal Reserve officials.

President Truman did not specifically mention meat prices or supplies in his

special message to Congress earlier in the week, but he did request limited price controls and standby rationing authority.

A warning against such "artificial interference with the basic laws of economics" was issued immediately by the American Meat Institute which pointed out that price ceilings and rationing offer no solution to any problem concerning meat and would not increase the total supply by a single pound.

Instead, the AMI declared, such legislation would place large quantities of meat in the hands of crooks and black marketeers and would divert meat from the legitimate channels of trade where the average consumer has access to the available supply, whatever it may be. Rationing and/or price controls would also discourage production of meat animals, inasmuch as the confidence of producers in the future would be impaired. If production should be discouraged, in the face of a corn crop of record size, a serious grain surplus condition might well be created.

The real remedy for the meat situation, the Institute pointed out, is the production, as promptly as nature and other conditions will permit, of adequate numbers of meat animals. Feed prospects currently are highly favorable with a supply of feed per animal unit in this country about one-fourth larger than a year ago. There are prospects of a huge carryover of corn by the end of next year unless livestock production is expanded adequately. With this huge supply of feed, meat and livestock prices are an important aid in encouraging future increases in production. The total number of livestock on farms per 100 people is near an all-time low and has not kept up either with the increasing population or improvement in the standard of living.

The Institute suggested that there are some things that can be done immediately to speed up adequate livestock production as fast as possible:

1. Encourage farmers to breed sows for late fall and early winter farrowing, especially in the southern Corn Belt and in the South. Publicize the fact that hog feeding ratios probably will be highly favorable, and even at hog support levels, the efficient hog producer can make good returns on his investment.

2. Urge livestock producers to feed spring pigs to reasonably heavy weights from the big new corn crop, and to use a portion of the relatively large supply of small grains that are already available, until the new corn crop.

(Continued on page 34.)

Bleaching Tallow with Chlorine Dioxide at the Point of Production

CHLORINE dioxide bleaching of tallow is now in daily operation in several plants in various parts of the United States. Simplicity, low cost and higher yield are among the advantages of the process. The process yields sufficient financial returns so that the cost of the installation may be amortized in less than six months, as indicated by the experience of rendering plants averaging two to three tank cars of tallow per week.

Extensive experience with chlorine dioxide bleaching of tallow has shown that this is a safe chemical bleaching process. The chlorine dioxide selectively converts color bodies to lighter colored ones without substantial attack on natural antioxidants in the oil which protect it against ageing and rancidity. Tallows bleached with chlorine dioxide meet the "Refine and Bleach Test," are color stable, and are now in use for the manufacture of the highest grade toilet soaps.

Both renderers and those soapers who do their own bleaching will find that the chlorine dioxide process provides economy of time and labor and more effective use of storage facilities. Bleaching with chlorine dioxide enables renderers to employ the principle of mixed cooking, thereby increasing production of fancy tallow and upgrading grease. Because chlorine dioxide bleaching eliminates the need for a filter medium, there is an obvious saving, since about 30 per cent of the weight of the filter residue, which is generally discarded, is tallow. Also, such problems as the storage and handling of filter medium and the disposal of filter residues are eliminated by the chemical bleaching process.

Protection of Tallow

With soapers and other large users of tallow becoming more critical of clarity and color, there is a definite trend in the rendering and meat packing industry to improve processing methods. Obviously, improved pretreatment of tallow yields the renderer a better price for his product and eliminates the rejection of material which the purchaser finds to be below specification. Attention is therefore being given to methods of protecting and pretreating raw stock and tallow. Careful processing is a considerable aid in subsequent bleaching, no matter what bleaching method is used.

From the standpoint of purification and bleachability of tallow, the most serious problems in protection and pretreatment are contamination of the raw stock with undesirable foreign matter, excessive ageing of the raw stock, and overheating of the material during the cooking operation.

By ERIC R. WOODWARD
Mathieson Chemical Corporation

One of the chief sources of color in tallow is contamination with manure. If the manure is cleaned off before the raw stock enters the cookers, a tallow much lighter in color results. It was found, for example, that material thoroughly washed and cleaned yielded tallow having an F.A.C. color of 5, while the same material cleaned in the usual way produced a tallow of 19 F.A.C. color.

As is well known, it is more difficult to bleach tallow during the hot summer months than in the dead of winter. One reason for this is that the raw stock has reached a more advanced stage of decomposition before it goes to the rendering cooker. This gives rise to the so-called "permanent reds," which are difficult to remove except by distillation or by a solvent extraction process which removes color. The obvious remedy, refrigeration of raw stock, is being practiced to some extent in the South, where trailers carrying drums of meat scraps are insulated and cooled with dry ice. This method is said to have some beneficial effect in reducing decomposition. The spraying of meat scraps in the drums at pick-up stations with a sterilizing or antioxidant solution is being carried out experimentally, and may prove to have some merit.

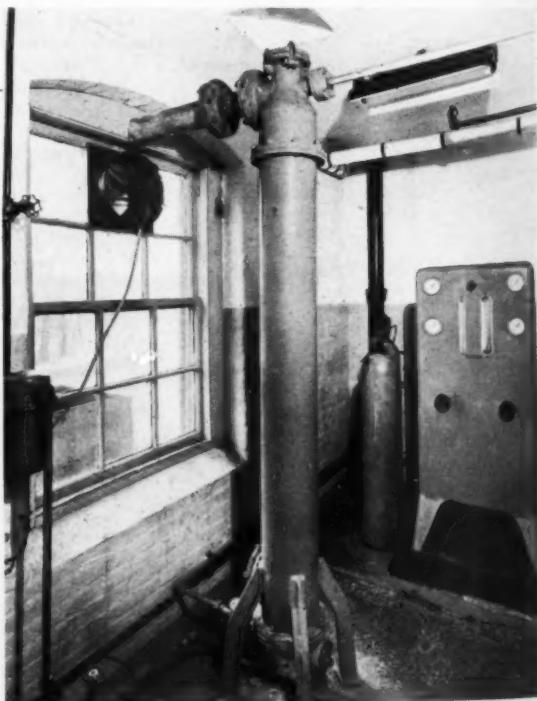
Overcooking of stock is another reason for the development of "permanent reds." This difficulty can be avoided by close control of time, temperature and steam pressure in the cooking operation. To avoid scorching of fat, steam pressures on the cookers should be carried at 35 to 50 lbs. per square inch, since higher pressures readily cause overcooking.

It is good practice to allow free tallow to run out about 20 minutes after cooking begins. Tallow drained off at this early stage of the cooking operation is light in color because it has been subjected to a minimum amount of heat for a minimum length of time.

The time of cooking is regulated by the moisture content of the stock, the end point being reached when the moisture content is between 7 per cent and 12 per cent. Fully automatic end-point controllers are now used in many plants. The rendering material in the cooker constantly circulates past a metal feeler disk, which is readily installed in the cooker. When the material arrives at the best end point, the controller automatically rings an alarm, turns on a red light, stops the agitator motor, and shuts off the steam. The attendant unloads the cooker as soon as the alarm has sounded. In this way, the tallow is always cooked to the best end point, giving it a more uniform light color, and making it more readily bleachable.

FIGURE 1: A
TYPICAL UNIT
FOR BLEACHING BY
CHLORINE
DIOXIDE

The photograph shows a chlorine dioxide generator installed in a rendering plant. The tall tower contains sodium chlorite. At the right is the control panel, and in the center are chlorine cylinders. Chlorine dioxide must be produced on the spot but the equipment and its operation are relatively simple. A flowsheet of bleaching process, which shows the various equipment items employed, will be found on page 32.



In addition to better quality fat, automatic end-point control gives increased yield and economy of labor and equipment. This equipment also makes it unnecessary to have a skilled attendant who can recognize the end point by "feel."

Purification of Tallow

In addition to glycerides, which are the true "fats and oils," unrefined oils contain many other substances, including mucilaginous matter, free fatty acids, proteoses, peptones, phospholipins, phytosterols, xanthophyll and chlorophyll. Some of these substances are undesirable in commercial products, and should be removed.

In those cases where it is desirable to remove free fatty acids, this may be done by alkali refining. This process simultaneously removes a considerable proportion of the coloring matter and makes subsequent bleaching much easier. However, excellent bleaching results are also obtained with chlorine dioxide treatment without alkali refining.

Other impurities, which form a sludge that interferes with clarification and bleaching, should be removed by one of a number of methods, such as steaming with an open steam coil, degumming with weak acid, or washing with hot brine. The hot brine wash is a simple but effective treatment for clarifying tallow. A brine solution is made up containing 10 parts by weight of common salt to 90 parts by weight of water. The cone-shaped base of the washer is then partially filled with the brine solution so that the brine layer is about 6 per cent by weight of the tallow layer above it. The brine is brought to a boil with closed steam coils, and the mixture of tallow and brine is agitated with steam or air to prevent foaming. After about 15 minutes of agitation at the boiling point, the tallow is allowed to settle overnight. Settling is aided if the washer is insulated so that the heat is retained overnight. Next morning, the foots and water layer are drawn off, and the clarified tallow layer can then be readily bleached.

Chlorine Dioxide Bleaching

Tallow may be bleached chemically with either sodium chlorite (1) or with chlorine dioxide (2). In the latter process, hot tallow (150 to 200 degs. F.) is treated with a mixture of chlorine dioxide gas and air.

Since chlorine dioxide cannot be shipped in cylinders, it is produced in a generator, as required, by reacting sodium chlorite with chlorine (3). From the generator, the chlorine dioxide admixed with air is carried through a pipe to the base of the washer or bleaching tank.

In the bleaching tank, the mixture of chlorine dioxide and air diffuses through perforations in a coil immersed in the lower part of the tank and bubbles upward. The gas is absorbed in bleaching the tallow. The air, which serves as a diluent to keep the gas at the correct

NOTE BY THE EDITOR

The National Provisioner wishes to emphasize that there is some difference of opinion with respect to several of the points made in this article. The bleaching method described herein is understood to be a practical process from the standpoint of the renderer or meat packer. However, the question of marketing the bleached product advantageously is one which should be explored thoroughly by anyone considering the adoption of any bleaching process.

One prominent soap manufacturing company summed up the matter thus:

"Our attitude is that any bleaching, whether by chemicals or other means, which is carried out by the packer or the renderer, is very likely to result in more actual harm than good. The reason for this is that when we buy light fats for the purpose of making light soaps, we always put these fats through a bleaching process ourselves. If they have been previously bleached by careless methods the net result is that the soap made would be darker than if the supplier had never processed his fat at all. We cannot, of course, speak for all consumers, and there might be some who prefer to have the supplier bleach his fat, but we believe the soap industry in general would agree with us.

"Specifically, bleaching with chlorine dioxide improves fat colors much more than it improves soap colors. Its value to the renderer is primarily that he can take advantage of the trading rules if the practice is not disclosed. The general understanding is that the grading of tallow and grease is on the basis of raw and untreated colors. If the supplier can, by bleaching his fat, get a little better grading on apparent raw color, and if the fact that he is bleaching is unknown to the purchasers, he can take advantage of the situation for a time. If bleaching became general it would only force a change in the basis of trading and would not result in any net gain to the producer.

"There is, of course, no objection to the sale of bleached fat if the supplier describes it as bleached material and names the method of bleaching. We do not buy fat which we know to be bleached except on the basis of results we can get on further bleaching. Bleaching by the producer will not improve the results and in most cases will do actual harm."

Another large firm which produces tallow and greases, sells and purchases these materials and also manufactures soap, concurs in this opinion. The company does not bleach any of the tallow it sells.

concentration and also assists bleaching by agitating the tallow, escapes out of the open top of the washer.

The operator draws off samples of tallow at intervals of about 15 minutes

and takes a color reading. When the color approaches the desired point, he shuts off the valve on the chlorine cylinder and allows the air flow to continue until the gas remaining in the generator is completely swept out. By that time the desired bleach has been attained and the tallow is transferred to storage or tank cars ready for shipment to the customer.

The time consumed in this operation may vary from 15 or 20 minutes for a 5,000-lb. batch, to an hour for a 20,000-lb. batch, or 3 to 4 hours for a 70,000-lb. batch of tallow. In this type of operation, F.A.C. color reductions from 11-13 down to 3-5 have regularly been obtained, and grease has been bleached from F.A.C. 43 to F.A.C. light 21. There is no loss of yield due to the process. The amount of clarified tallow at the beginning of the treatment is the amount of tallow which will be ready for shipment after chlorine dioxide gas bleaching.

Chlorine Dioxide Generator

A photograph of a dry chlorine dioxide generator now operating in a rendering plant is shown in Figure 1. Chlorine from a cylinder and air from a compressor are carefully proportioned through the control panel by setting the desired rates of flow through rotameters. A typical ratio is 50 volumes of air to one volume of chlorine. This mixture of air and chlorine passes through the $\frac{1}{4}$ -in. line to the base of the vertical reaction tower, which contains 90 to 100 lbs. of sodium chlorite, sufficient to bleach 300 tons of tallow.

Chlorine dioxide, which is produced by the reaction between chlorine and chlorite in the reaction tower, is carried out in a stream of air from the top of the reaction tower through a $\frac{1}{4}$ -in. line to the perforated diffusor coil in the base of the washer or bleaching tank. The complete operation can be followed through by tracing the flow of gas and air in Figure 2 on page 32. The list of parts comprising the gas-generating equipment as indicated by the numbers on the sketch is shown in the caption for Figure 2.

Behind the control panel is special equipment which proportions with great accuracy the flow of chlorine and air passing to the base of the reaction tower. There is an air-operated automatic shut-off valve on the chlorine line. The function of this valve is to prevent chlorine gas from entering the reaction tower when the air is not flowing. In the event that the air supply should fail, a powerful spring within the valve takes charge and completely shuts off any further flow of chlorine to the reaction tower. As soon as the air flow is restored, this safety shut-off valve opens automatically, and regulated generation of chlorine dioxide gas proceeds as before. In this way, the chlorine dioxide which is formed is always sufficiently diluted with air to provide complete safety.

To recharge the reaction tower, the top flange is removed and the tower is

(Continued on page 32.)

Much Emphasis Placed on Refrigeration in Adaptation Job Recently Completed by Vernon Meat and Provision Company

Sausage Plant From a Cannery

AN INTERESTING job of adaptation was done by the Vernon Meat and Provision Co., of Los Angeles, in completing its new quarters with facilities for boning, fabricating, processing and sausage manufacture.

Starting six years ago as a hotel and restaurant supply house, the concern gradually increased its operations until it outgrew leased quarters and needed additional space. However, erratic building conditions imposed difficulties making new construction unwise. At the same time, no suitable existing structure could be obtained in the desired location.

Company officials finally decided to acquire a vacant building in the Vernon district of Los Angeles, previously used as a canning plant. Work was then commenced to adapt the structure for the company's purposes. How this was done is an interesting story of conversion.

The problem of conversion was put up to Bill Commerford and Arden Krell of Commerford's Refrigeration Co., Los Angeles, who not only furnished and engineered refrigeration equipment for the completed plant, but were also largely responsible for complete plant planning, design and conversion. Working in cooperation with the concern's officials, they have succeeded in creating a federally inspected establishment with several unique characteristics.

Probably the most unusual feature of the plant is the fact that the finished structure consists largely of rooms in-

dependent of the original building, and together making practically a building within a building. Refrigerated rooms are constructed of "Navy steel-clad sections," with each refrigerated room cooled by its own individual cooling system. The insulated sections are assembled to provide refrigerated spaces of proper sizes and temperature characteristics for the concern's needs.

The "Navy steel-clad sections" were originally produced for military use during the war and consist essentially of 5½ in. of fiberglass insulation with 18 gauge steel on the outside and 22 gauge galvanized steel on the interior side. The sections are fastened together in succession to provide enclosed insulated spaces that serve as coolers, freezers, holding rooms and processing rooms.

Refrigeration Is Decentralized

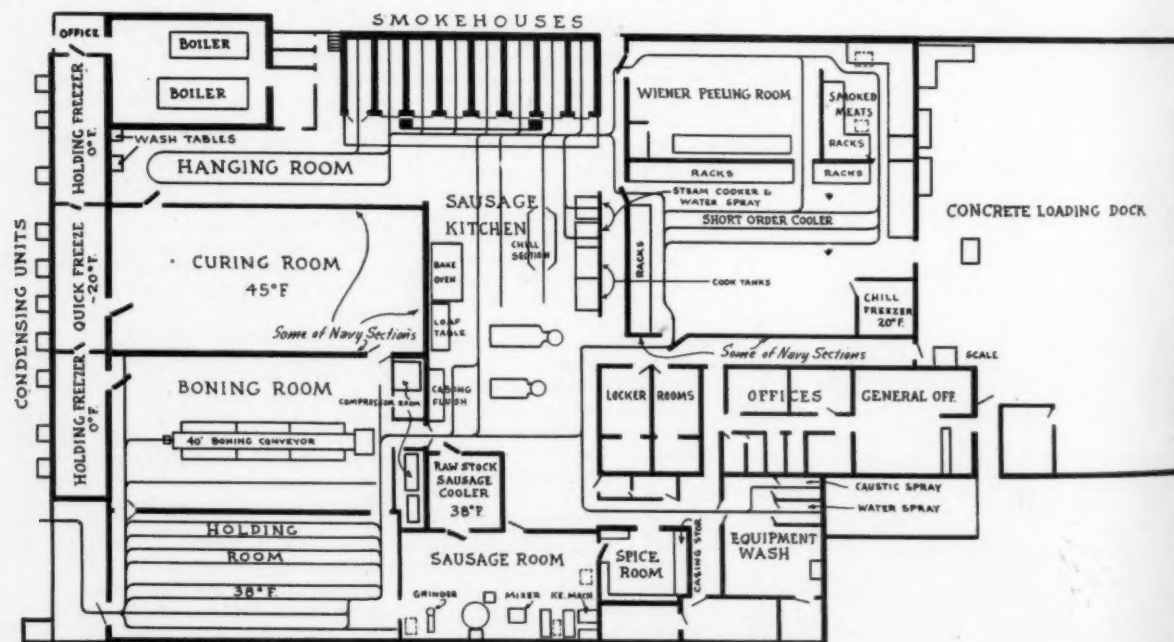
Instead of having one main compressor room, the plant actually has three compressor rooms. This arrangement materially reduces the length of refrigeration lines and provides a simplified piping arrangement. To provide complete refrigeration security and economy of operation, each room has its own refrigeration system. The short order cooler is a good example of this arrangement.

The short order cooler is cooled by Recold units manufactured by Refrigeration Engineering, Inc., Los Angeles, with units connected to two compressors specially mounted on one large shell and tube condenser. One 7½-h.p. compressor

can maintain desired temperature conditions during normal operations, but when excessive loads are encountered the second compressor of 5-h.p. capacity automatically cuts in. Both compressors are cross connected with an ingenious arrangement of valves and piping so that if one compressor should become inoperative for any reason, the other can pull on all coils temporarily.

Located at the rear of the plant is a 93-ft. freezer. This freezer consists of three rooms which are individually refrigerated. The end rooms are holding rooms refrigerated by water defrost coils and the center room is a sharp freezer equipped with Dole plate shelves so as to freeze product by conduction as well as by convection. This sharp freezer is capable of handling 10,000 lbs. of meat per day. The refrigeration equipment for these freezer rooms consists of two 10-h.p. compressors and two 5-h.p. compressors to provide a total compressor capacity of 30-h.p. for the combined freezer space. The freezer compressors are interconnected in the same manner as those on the short order cooler, to provide flexibility and refrigeration security.

Frigidaire universal cooler and Brunner compressors with a total capacity of 117 horsepower, or 84 tons of refrigeration capacity, are used in the Vernon plant. The refrigerant used is Freon-12. Compressors were selected according to characteristics making them most practical for the individual refrigeration problem encountered in a particular location.



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In addition to the Freon-12 compressors provided for the plant proper, a 15-h.p. Globe Ice Machine Co. ammonia compressor and receiver-condenser has been installed on the loading dock. Ammonia lines running overhead and terminating at supporting posts on the loading dock are connected to the ammonia Dole plate systems installed in the firm's delivery trucks. Twenty-one ammonia outlets are provided on the loading dock, so that truck plates can be conveniently connected to the ammonia lines regardless of where trucks are parked for loading on the covered dock area.

From the time raw materials for processing or manufacturing enter the plant at the covered dock at the rear of the building, until the time finished products are loaded for delivery at the covered dock in front of the plant, there is a continuous forward flow of materials and product without backtracking. Located immediately inside the receiving dock is a carcass holding room. Since this room is in the corner of the building it is insulated with 4 in. of cork, rather than with the Navy sections employed at all other locations. Immediately next to this holding room is the boning room where boning and fabricating are done. The room is equipped with a 40-ft. moving top conveyor with stainless steel flights moving between regular wood boning tables built onto the conveyor.

Major breaking in the boning room is done on a Jones Superior bandsaw at the loading end of the conveyor. As meats are boned, the bones are dropped back on the conveyor to be transported to the discharge end where the bones are cut into smaller pieces and boxed for sale to soup manufacturers. Boxed bones are carried back to the adjacent freezer on a roller flight conveyor.

Meats for curing go to the freezer or to the curing department immediately adjacent to the boning room, and sausage materials pass to the sausage department opening off the end of the boning room.

All grinding and chopping operations for the sausage department are carried on in a special room at the end of the sausage kitchen and opening off the raw stock sausage meat cooler. The grinding and chopping room, like the raw stock cooler, is refrigerated to keep product at a low temperature until

(Continued on page 35.)

THREE PROCESSING ROOMS

TOP: Boning room with its stainless top moving conveyor with flanking boning tables. Bones are boxed at the foot of the table for sale to soup manufacturers. At left is Al Wilson, who heads the boning department. **CENTER:** This is the sausage grinding and chopping room. Note the venting of motor on grinder to remove heat from refrigerated room. Similar venting is used on other power-driven equipment. **BOTTOM:** All product comes into curing room through freezer door at right rear and boning room at far left corner. Product goes out through wash room to the smokehouses.





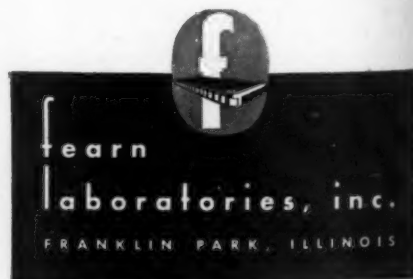
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MOTOR TRANSPORT *of Meat Products*

HOW MIDWEST SAUSAGE FIRM TRIPLED MARKET AREA

Glaser's Provisions Co., Inc., which operates four sausage plants in the Missouri Valley, recently increased its market area 200 per cent by the installation of portable refrigeration units in its delivery trucks. This firm's experience may be of interest to other packers who distribute in a sparsely populated area or to the suburban or farm type of trade.

Glaser plants are located at Omaha, and McCook, Neb., St. Joseph, Mo. and Sioux City, Ia. The company has found

peddler trucks the most economical units for distributing its products to the farming territory in its sales area. Formerly it could service only an area within a one-delivery day radius from one of its plants, since a refrigerant had to be replaced in the trucks and the unsold product placed back in the coolers. This limited the area served to a radius of about 80 miles from the plant.

With the portable refrigerating units, Glaser has increased its market area to a three-day run, greatly expanding the

number of customers each truck driver can serve, according to John McKeone, general manager. The driver has only to supply his refrigerating unit with the proper source of power each of the two nights he is on his sales route.

The portable refrigeration units eliminate much of the "dead" driving formerly necessary when the driver had to return to the plant each night. For the same area serviced, only one return trip is necessary instead of three.

Another advantage is that product is kept in top condition as the temperature in the refrigerated trucks is never below 40 degs. F. If product must be returned to the kitchen, there is no spoilage from the lack of proper refrigeration. By maintaining the refrigerated chain from the coolers of the plant to the retail dealers' refrigerated meat cases, Glaser's has eliminated one of the causes of molding and sliming on sausage products—the sudden change in temperature as the product is taken from the sausage holding cooler.

Some trucks are equipped with Kold-Hold plates, cooled by each truck's portable electric compressor, and others are equipped with Thermo-King gasoline compressors.



GLASER INSTALLS PORTABLE TRUCK REFRIGERATION UNITS

This large sausage manufacturer has increased its market area considerably by equipping all delivery trucks with portable refrigerating units. Above, truck in front of Omaha plant; below, fleet of trucks in St. Joseph plant. Trucks have special sockets in which to plug the electrical compressor for the Kold-Hold plates or special wire lines.



TEST PRIVATE TRUCK RULING

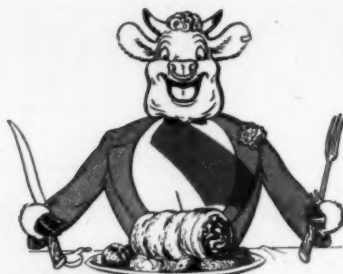
The railroads in official classification territory have served notice that they intend to challenge the Division 5 decision of the Interstate Commerce Commission in the Lenoir Chair Company case and it is possible that they may also contest the ICC finding in the Schenley Distillers Corporation case. In these decisions the commission held that motor truck operation which is incidental to a "primary business" other than transportation is "private" operation and cannot be subjected to ICC for-hire carrier controls.

In these cases the ICC ruled that the "primary business" test must be the basic one for determining private carriage and that separate delivery charges by a private carrier, even if based on common carrier rates, do not mean a loss of private carrier status.

FLASHES ON SUPPLIERS

NOMA ELECTRIC CORP.: Edward R. Legg, formerly assistant general sales manager of Nash-Kelvinator Sales Corp., has been elected president of the Refrigeration Corporation of America, a Noma subsidiary, and also general manager of Noma's Refrigeration and Stangard-Dickerson divisions. Walter Raskin has been placed in charge of manufacturing operations at the refrigeration division plant.

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Swift and CIO Sign 1-Year No-Wage Increase Contract

The United Packinghouse Workers, CIO, and Swift & Company have signed a one-year contract which contains the basic provisions of the present contract, expiring August 11. The new contract permits reopening for wage negotiations once on 30 days' notice by either party. The maintenance of membership provision contained in the previous contract was dropped in favor of an irrevocable check-off which is automatically renewable, to comply with the Taft-Hartley act.

Contract meetings are being held with Armour and Company and Cudahy Packing Co. this week and next but no meetings with Wilson & Co. have been scheduled, a union spokesman said.

The UPWA international headquarters in Chicago this week announced several staff changes. The position of Svend A. Godfredsen as editor of the weekly *Packinghouse Worker* and UPWA educational director, was terminated. He is alleged to have opposed Ralph Helstein for the presidency during the recent election. Norman Dolnick, UPWA publicity director, will act as temporary editor. A. T. Stephens, district director of Iowa, Nebraska and Colorado, will also head the organization department, under the supervision of Frank Ellis, vice president. Leroy Johnson, who has been a member of the grievance department, has been put in charge of the department, under the supervision of Russell Lasley, vice president. Both will answer to Helstein.

CIO Files Wilson Contract Violation Charge With NLRB

The United Packinghouse Workers of America (CIO) early this week filed unfair labor practice charges against Wilson & Co. before the National Labor Relations Board. The suit asked the board to restrain the company from alleged violations of its contract with the union.

A similar suit, filed by the union in federal court in Chicago shortly after the settlement of the strike, was dismissed by Federal Judge Igoo, July 2. He stated that the union had breached its contract and was in no position to seek equity relief from the district court, and that what the union was pleading had adequate remedy in law before the NLRB. The union charges that Wilson violated its contract principally in alleged discrimination against union members who were active in the strike.

REVISED SCHEDULE FOR FATS IMPORTS-EXPORTS

The U. S. Department of Agriculture has approved the following revised United States tentative export and import schedules of fats and oils which have been recommended by the international emergency food committee of the

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FAO Council for the calendar year 1948. The Department stated that although the schedules represent revisions from those issued by the Department on February 2, the total quantity and respective types and quantities of fats and oils are still preliminary and subject to further revision.

Recommended U. S. exports for 1948 are (oil equivalent): liquid edible oils, 257,900,000 lbs.; lard, 223,800,000 lbs.; copra or coconut oil, 7,300,000 lbs.; hard and semi-hard fats and oils, 82,700,000 lbs.; marine oil, 900,000 lbs.; linseed oil, 38,600,000 lbs.; soap, 14,600,000 lbs.

Recommended U. S. imports for 1948 (oil equivalent) include 732,000,000 lbs., all vegetable, coconut, marine oils, etc.

The tentative export schedule for the year now totals 625,800,000 lbs. as compared with 670,200,000 lbs. announced on February 2. The United States tentative import schedule for 1947 totals 732,000,000 lbs. as compared with 928,000,000 lbs. announced on February 2, indicating an apparent reduction of 196,000,000 lbs.

Under IEFC regulations, fats and oils exported in 1948 against 1947 U. S. export allocations will count toward meeting the tentative 1948 IEFC export schedule from the United States.

The Department stated that although the tentative schedules have been agreed to and will be used as the basis for determining United States export allocations to individual countries, the schedules do not represent firm commitments by the United States. Officials also declared that it is impossible at this time to determine fourth quarter 1948 allocations because (1) export availabilities for the fourth quarter are not yet known, and (2) the United States regularly allocates fats and oils for "voluntary relief," "contingency," and other similar purposes which are not included in the IEFC schedules, but which must be considered in determining United States export availabilities.

NATIONAL SAFETY CONGRESS

The Thirty-Sixth National Safety Congress and Exposition, sponsored by the National Safety Council, will be held in Chicago from October 18 through October 22. Five leading hotels will house the safety sessions and expositions. They are: Stevens hotel, for the industrial safety exposition and industrial sessions; Sherman hotel, for the public safety exposition and traffic, farm, home and women's safety sessions; Morrison hotel, for industrial and school and college sessions, and Congress and La Salle hotels, for industrial sessions. For further information, write to George E. Burns, National Safety Council, 20 N. Wacker drive, Chicago 6, Ill.

Basic reference material for meat plant managers, operators and purchasing agents is found in the **ANNUAL MEAT PACKERS GUIDE**.



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3. Promotes smoother, easier slicing, since it acts like a mild binder.
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5. Improves nourishment by adding the complete protein of milk—and other important nutrients from milk—to the meat used in sausage and loaves.

Adds natural food value to meat products

BLUE LABEL is scientifically prepared by Kraft from top-quality, fresh, separated milk and is dried by the roller process. Stock up today on this high-quality product—order from your nearest branch for quick delivery.

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PROCESSING *Methods*

A Good Liver Sausage

The following formula makes a very good liver sausage. Meat materials are:

- 50 lbs. pork livers
- 50 lbs. fresh pork jowls

This formula contains the correct percentage of liver, fat and gelatin to produce a firm sausage with rich flavor.

SEASONING: The seasoning formula may be varied; here is a good one:

- 8 oz. white pepper
- 2 oz. ground mace
- 1 oz. ground marjoram
- 1/2 oz. ground cloves
- 4 lbs. peeled onions
- 3 lbs. salt

The livers are trimmed and washed. Some sausage makers leach the livers for a short time in a cold 20-deg. salometer salt pickle after having first made several incisions lengthwise in them. Livers may be used either raw or scalded. They are run through the hasher with onions and, if raw, are further cut in the silent cutter. Jowls are then hashed through a 3/16-in. plate and placed with the liver and onions in a mixer where spices are added. Flavor of the sausage is improved if the onions are deep-fat-fried before use. Many processors use ready-prepared or specially-prepared seasonings in making their products.

STUFFING: The mixture then is stuffed into hog bungs, beef rounds or middles. If raw livers are being used, casings must not be stuffed too tightly because the raw liver expands when cooked. Casings are tied with twine and knotted for hanging on sticks; the sausage then is cooked at 165 degs. F. until the inside temperature of the product reaches 150 degs. F. Sausage is rinsed to clear it of any adhering material, chilled in a cold water spray and delivered to the sausage storage cooler.

BRAUNSCHWEIGER: Product prepared by this formula can be smoked and used for smoked liver sausage. Liver sausage must be cooled carefully after cooking if it is to be smoked, because it must be placed in the smokehouse at approximately the temperature of the house itself.

One method employed is to superchill the outside of the sausage and then let it hang outside the smokehouse until it has dried and until the heat remaining in the center of the sausage has raised the temperature of the outside to the proper point.

If liver sausage is placed in the smoke when too cold, dark rings will form inside the sausage. Braunschweiger should be smoked at 90 degs. F. until it has taken the proper color. The formula given above contains too much fat to permit the use of a higher tem-

perature for smoking this product.

After smoking, the sausage is sprayed with cold water to cool it and remove grease and adhering material; it is then delivered to the sausage storage cooler. Liver sausage is sometimes smoked by hanging it overnight in a cold smokehouse.

OTHER FORMULAS: There are a number of other good meat formulas for making liver sausage. Here is one which employs veal:

- 35 lbs. fresh pork livers
- 30 lbs. veal trimmings
- 35 lbs. pork jowls

Another liver sausage formula calls for the following ingredients:

- 50 lbs. pork livers
- 15 lbs. fresh pork cheek meat
- 15 lbs. S. P. ham fat
- 20 lbs. pickled pork underlips or snouts

Some sausage manufacturers add a very small quantity of nitrite of soda or sodium nitrate to their liver sausage to give it a slightly pinkish color.



**PRODUCT PRICES CHANGE
PRETTY RAPIDLY THESE
DAYS.**

A car of product sold at 1/4c under the market costs the seller \$37.50; at 1/2c under he loses \$75.00; at 3/4c under he loses \$112.50; at 1c under he loses \$150.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

It is vital to know the market when prices are fluctuating.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at 1/4c variation from actual market price.

Be abreast of today's market by subscribing to THE DAILY MARKET SERVICE (\$72 per year, \$19 for 13 weeks). Write THE NATIONAL PROVISIONER, 407 So. Dearborn, Chicago 5, Ill., at once.

MAKING DUTCH LOAF

Dutch loaf is a product with distinctive flavor and appearance. The meat ingredients used in its manufacture are as follows:

- 60 lbs. fresh lean pork trimmings
- 10 lbs. smoked bacon ends or pork cheeks
- 25 lbs. fresh boneless veal
- 5 lbs. fresh hog livers

Lean trimmings and fresh veal are ground through 3/32-in. plate and hog livers and smoked pork cheeks or bacon through a very fine plate. Mix meats together for 5 or 6 minutes with 8 to 10 per cent ice water and following seasoning and curing ingredients:

- 3 lbs. salt
- 3 oz. sodium nitrate
- 2 lbs. onion juice
- 5 lbs. binder
- 6 oz. Worcestershire sauce
- 9 oz. special loaf seasoning

Loaf products should always have a full, well-balanced flavor. In order to achieve such "taste-appeal" consistently and conveniently, many loaf manufacturers use ready-prepared or specially-prepared seasonings, as manufactured by reputable firms, in making their products.

Stuff meat mixture in lined loaf molds and hold in cooler at 38 degs. F. before cooking. Then cook loaves in molds for 3 1/2 hours at 160 degs.; chill after cooking and remove loaves from molds. Place loaves (when thoroughly set) on screens in smokehouse and smoke at 170 to 180 degs. for two hours, or until good brown color appears. When loaves have again cooled they are stuffed in artificial casings.

The following test formula, which will make two 6-lb. loaves, may be used by those who wish to try this formula on a small scale.

Meats:

- 7 lbs. lean pork trimmings
- 3 lbs. fresh veal
- 1 lb. smoked pork cheeks
- 3/4 lb. pork liver

Seasoning:

- 6 oz. salt
- 8 oz. binder
- 1 1/2 oz. special loaf seasoning
- 14 grams sodium nitrate

TRIPE FOR CRAB BAIT

Tripe sold for crab bait is washed on the umbrella washer, the honeycomb is removed and the seams are opened up. Raw fat is trimmed off and the tripe is salted down in packs with coarse or fine second salt.

After curing for about two weeks the tripe is packed in second-hand herring barrels and these are filled with 80-deg. pickle. Second-hand herring barrels are employed to improve the aroma of the bait from the crabs' standpoint.

Are your questions answered here?

MEAT SHRINKAGE HITS ALLTIME LOW

Buildice BLAST FREEZER

equipment in use by Tobin Packing Company



NOW! Freeze Meats Quickly for Processing and Cut Your Shrinkage Loss with BUILDICE BLAST FREEZER...

- Holds shrink as low as 1/10 of 1% by actual test.
- Reduces time for handling meats.
- Meats go directly to freezer from cutting.
- Shrink in later meat processing is minimized.
- Easily maintains temperatures as low as -40 deg. F.

HERE'S ACTUAL FREEZER TUNNEL TEST FOR 3500 POUNDS PICNICS

Time	Center Meat Temp. Degr. F.	Room Temp. Degr. F.	Suction Pressure In. Vacuum	Discharge Pressure psig	Tonnage
7:45	38-40	-22	10	18	36
8:00	35-36	-18	9.5	18	36.6
8:15	30-32	-14	9.0	18	37.2
8:30	27-29	-12	8.5	18	37.8
8:45	25-27	-10	8.5	18	37.8
9:00	24-26	-8	8.0	18	38.5

MAIL COUPON TODAY! YOU PROFIT FROM BUILDICE BLAST FREEZER EXPERIENCE

Let Buildice specialists help you cut shrinkage losses, speed up processing handling time. We'll gladly give you recommendations for the best Blast Freezer equipment for your particular operation.

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WARM MEATS ENTER FREEZER ROOM ON CONVEYOR BELT... AS FROZEN MEATS REACH FAR END!

Actual operation experience proves Buildice Blast Freezer equipment is suitable for freezing all types of meat. Fort Dodge, Iowa plant of Tobin Packing Company now gets meats ready for processing quicker than ever, cuts shrinkage losses too.

Warm meats enter freezer tunnel on specially designed conveyor belt at speeds of 1/4 foot to 5 feet per minute. Air in room is re-circulated with no outside air introduced. Frozen meats, ready for immediate processing, reach far end of tunnel.


Buildice Specialists can design, fabricate and install equally effective Blast Freezer equipment for your plant operation.

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An ideal sugar for prepared meats such as sausage, bologna, wieners, luncheon meats, pressed meats and similar items. Clintose has proven highly satisfactory as the sugar ingredient for sweet pickle cures.

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Up and down the MEAT TRAIL

SPERRY & BARNES CO. WINS NEW HAVEN SAFETY AWARD

An unusual honor for a meat packing company—winning a safety award over other industrial plants—was achieved recently by Sperry & Barnes Co., New Haven, Conn. As a result of a continuous safety campaign begun more than three years ago, the company was named 1947 winner of the New Haven Safety Council's annual award for industrial plants working 70,000 to 100,000 man-hours per month.

Sperry & Barnes, a pork processor, reduced its accident frequency rate to 6.7 for 1947, a reduction of 57 per cent from the previous year, marking the third consecutive year of substantial reduction in accidents. In 1944 the accident frequency rate had been 55.6; in 1945, the first complete year the safety program was in effect, it was 41.7 and in 1946, 15.4. A corresponding reduction in the plant's accident severity rate was also recorded during the period.

M. J. Coad, plant superintendent and chairman of the safety committee, gave full credit for the achievement to the efforts of this safety committee and the cooperation of all plant employees. Commenting on winning the award he said, "The secret to a safety success story lies in the education, training and cooperation of every plant employee."

The committee includes as members the plant nurse, fire marshal, three members representing management and three representing plant employees. Plant employee committee members are changed every three months to enable as large a number as possible to serve. Meetings are held regularly to plan activities and a plant inspection tour is made by the entire committee once each month. Recommendations for correction of any hazards uncovered during the inspections are forwarded to the management for action and each member assumes responsibility for making continuous plant checks.

To obtain active interest from all employees, the plant is divided into two teams of approximately 175 members each. Each team is headed by three leaders representing both management and production workers. "Pep" talks are made regularly by leaders and prizes are awarded quarterly to the team establishing best records. Success of the campaign has been further demonstrated by the frequency rate record of 2.4 established for the first six months of this year.

E. B. Killip is manager of the plant and takes an active part in administering the safety program.

Personalities and Events of the Week

● George G. Abraham, president, Abraham Bros. Packing Co., Memphis, Tenn., announced last week that J. V. (Dick) Snyder has joined the organization as general superintendent. Snyder has many years experience in the meat packing business. For many years he was with John Morrell & Co., and served as superintendent of its Topeka, Kans. and later its Ottumwa, Ia. plant. He is considered one of the top operating men in the industry. The Snyder family is well known in the industry. His father, John W. Snyder, and brothers, Henry and Harvey, spent their entire lifetime in the meat packing business.

● The Lundy Packing Co., a new \$200,000 meat packing plant at Clinton, N. C., is expected to begin operations by January 1, according to B. T. Lundy, president and general manager. The plant, located on the Atlantic Coast Line Railroad, will have a capacity of 60 hogs and eight cattle per hour. The board of directors is composed of A. G. Thornton, chairman; N. L. Daughtry; Henry Vann; F. L. Turlington and R. E. Williams.

● Chester J. Reid, advertising executive of the Tobin Packing Co., Albany Division, Albany, N. Y., was general chairman of the eleventh annual Albany Official Soap Box Derby of 1948, held July 24. The Tobin company's First Prize Meat Products were represented in the derby by the following racers, most of them sons of Tobin employees: Ham, driven by William Boff; Frankfurt, by Bud Van Denburg; Pork Chop, by Don Conley; Bacon, by John Wilkinson, and Snouty, by William Murphy. All Tobin cars were painted a flashing red, white and blue.

● Wickham Packing Co., Ada, Okla., has been incorporated with \$250,000 capital stock, by Roy Wickham, Gertrude Hamilton and C. C. Hamilton.

● Work will be started this fall on the enlargement of the Davenport, Ia. plant of Oscar Mayer & Co., according to Harold Jaeke, plant manager. The structure is not expected to be completed for approximately a year. Initial capacity will be about 1,500 cattle weekly, Jaeke said, but the building will be designed so that capacity can be doubled later, if desired. At present the company slaughters no cattle at Davenport.

● J. W. Caldwell, eastern representative of the Hill Packing Co., Topeka, Kans. and the Davis Packing Co., Estherville, Ia., recently spent five months abroad, visiting Belgium, Holland, France and England in the interest of



Pictured with M. J. Coad, Sperry & Barnes superintendent, are Roland M. Bixler, vice president of the New Haven Safety Council, who made the award, and members of the plant safety committee. Left to right, P. Virgulto, J. Galto, F. Parlato, Bixler, J. J. Mulligan, jr., Coad, D. Garvey, S. R. Lawrence and Miss J. R. Rak.

Up and Down the TEE-PAK TRAIL

Dear Boss:

It's a funny thing—your printing my last letter to you on Smoked Picnics—but some of the folks I called on since have been after me to tell 'em how to use Tee-Pak Casings for other cuts too. And the one thing they seem to be interested in over here is Boneless Smoked Pork Shoulder Butts. Some call it Cottage Roll, some call it Cottage Ham, but when you get through with what I'm going to tell you about, it's all the same—and it's all good.

Here's how one packer does it: you cut the butt away from the bone at the shoulder and cure the boneless butt in vats with or without any previous pumping. Then you wash in warm water and trim off any pieces of bone that might cut the casing during stuffing—and cut to size (1 to 3 lbs. or over) as desired.

Using a 2 3/4 x 16" Tee-Pak Casing with two double 3/8" vent holes. Make your hanger tie at the end with vent holes *before* soaking and stuffing, being sure to soak casing fifteen minutes in warm water beforehand.

Next stuff the butt with either a pneumatic stuffer or by hand, and before making the second tie, pull up on the casing to shape up the package and make the meat firmer. It slices better that way, too.

Now hang on a smoke stick and smoke as usual until the inside temperature is at least 150°F. Then shower with warm water, cool to room temperature and place in cooler.

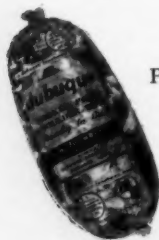
And for a toothsome morsel, boss, you can't beat it. It's got looks, taste, all kinds of selling appeal, it's handy to pick up, displays well, and from a self-service standpoint, especially in the hot weather when folks are looking for ready-to-eat meats, it's a piperoo.

Regards to all,

Joe,

P.S. Boss, when can I have my vacation?

Ask for and use
Tee-Pak
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Food Containers



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203 Terminal Bldg., Toronto, Canada



his companies' export activities. Those countries represent a large market for canned, fresh and frozen horse meat, which are produced by the Hill and Davis companies.

● **Arthur Anderson** has been appointed superintendent of the Reliable Packing Co., Chicago, it was revealed recently. Anderson previously spent six years with John Morrell & Co. in Ottumwa, Ia., and was in charge of production engineering at the plant when he resigned.

● **M. E. Pick**, president, Atlan Soap Works, Inc., Newark, N. J., died on July 23. He was 79 years old and was well known in the rendering business. He had not been active in the business for two years, during which time his son, **Fred E. Pick**, treasurer of the company, was in charge. He will continue to head the business.

● **Canadian Valley Meat Co.**, Oklahoma City, has increased its capital stock from \$100,000 to \$200,000. **Thomas G. Wright**, **Beattie H. Wright** and **Tom W. Garrett** are incorporators.

● **Arthur Maurice Crevier**, sales executive and former branch manager of Canada Packers, Ltd., died recently in Montreal. He was a member of Canada Packers Quarter Century Club.

● **J. S. MacDonald** has been appointed head of the Delrich division of the Cudahy Packing Co. He had previously been in charge of the West Coast Delrich division. He started in the industry in 1924.

● **The Panhandle Packing Co.**, Pampa, Tex., has completed a \$50,000 addition to its cold storage facilities, according to **Paul Crouch**, president.

● **The Clinton Packing Co.**, Clinton, Mo., has been purchased by **Harry C. Bass, jr.**, owner of the Western Beef Co., St. Louis. He plans to enlarge the plant and to operate it under federal inspection.

● **Richard S. Green**, for many years a provision broker at Los Angeles, died recently. He started in the meat industry with **G. H. Hammond Co.**, Chicago, and was later with the National Packing Co.

● **The C. & H. Rendering Co., Inc.**, Sanford, N. C., has obtained a state charter to operate a slaughterhouse. Authorized capital stock is \$100,000, and incorporators are **William Cox** and **George Hancock**.

● **High Grade Packing Co.**, Galveston, Tex., has amended its charter to increase its capital stock to \$650,000. **J. Trammonte** is president of the firm.

● **Gail Strucker**, formerly manager of the West Virginia car route district of **King & Co.**, Indianapolis, has been transferred to the main office to head the new shortening specialty selling section of the sales division.

● **Three veteran Swift & Company** employees have retired on pension recently: **C. R. Webb**, who has more than 48 years continuous service, began at the St. Joseph plant and was later transferred to Fort Worth where he served as head timekeeper, foreman of the by-

Morrell Announces Three Sales Dept. Promotions

Additional promotions in the sales department of John Morrell & Co. have been announced. **C. B. Hallberg** was named manager and **John W. Schmidt** assistant manager of the branch house department of the Ottumwa, Ia., plant. The appointments were announced by **A. B. Collier**, who will be director of sales on the retirement of **J. C. Stentz**, August 5.

Hallberg went to work for Morrell in 1924 and after five years in the mail, traffic, telegraph and order departments, he was transferred to the sales



JOHN SCHMIDT **BUD HALLBERG**

department in 1929. He filled various jobs in that department until he was named assistant branch house manager in June, 1947.

Schmidt joined the organization in 1939, following his graduation from the State University of Iowa with a bachelor of science degree in commerce. He has worked continuously in the sales department.

Frank E. McCarthy has been appointed sales manager of the eastern car route division, with headquarters at the company's general office in Ottumwa. McCarthy has been manager of the Chicago district of the Morrell savory foods division since his discharge from military service following World War II. The eastern route car division has been under the supervision of **Collier**. McCarthy joined Morrell in 1934, worked in the car route department in Hartford and New Haven, Conn. and at other points until 1940 when he was transferred to the New York, N. J. district of the savory foods division.



F. MCCARTHY

products department and foreman of the oil house and margarine department; **Charles A. Cloud**, Swift salesman for nearly 38 years, started at Kansas City and was later transferred to the Tulsa, Okla., branch, and **Albert L. Lee**, salesman at Little Rock, Ark. since 1923.

ANNOUNCING

THE NEW YALE LOAD KING SCALES

**new type
mechanism
insures a longer life
of sustained
accuracy**



Yale Load King Dormant Platform Scale available with or without tare beams or unit weight cabinet. Gross weighing capacity 12,500 lbs.

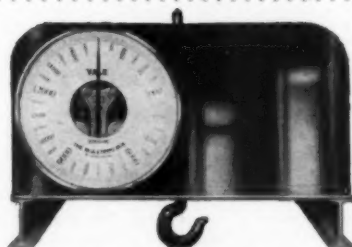
Yale Load King Portable Platform Scale. Can be furnished with 4 wheels or 3 wheels and a handle. Dial mechanism and platform lever system are unaffected by travel over rough floors. Gross weighing capacity to 2,250 lbs.



Yale Load King Counting Scales. Single or double fixed ratio models. Can be used for weighing and counting all kinds of parts quickly, accurately. Gross weighing capacity to 12,500 lbs.



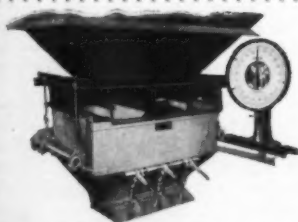
Yale Load King Bench Scales. Available either with or without tare and capacity beams. Several platform sizes. Gross weighing capacities up to 2,250 lbs.



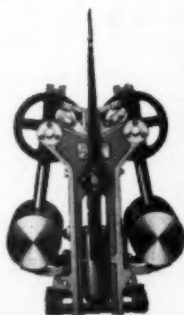
Yale Load King Crane Scale. Permits weighing while loads are in suspension; attach to hoist or crane. Standard and low headroom models. Gross capacities to 60,000 lbs.



Yale Load King Overhead Track Scales. Standard or low headroom lever systems. Available for use with existing or planned overhead track facilities. Gross weighing capacity up to 4,500 lbs.

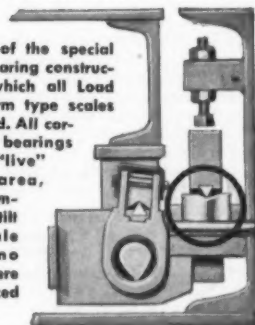


Yale Load King Batching Scales. Feature high gross weighing capacity and assure consistently accurate batching of hot asphalt, concrete and other loose materials, liquids. Gross capacities to suit requirements.



The new Yale Scale mechanism with exclusive Magnetrol feature that controls weighing accuracy. Other features include fixed center construction that prevents misalignment of parts, positive mechanism locking device that protects parts against damage, and draft bands of a new alloy metal that will not rust, corrode, kink or break.

A close-up of the special outboard bearing construction with which all Load King Platform type scales are equipped. All corner support bearings are outside "live" platform area, making it impossible to tilt a Yale Scale platform no matter where load is placed on it.



YALE

SEND TODAY FOR BROCHURES, MENTIONING
TYPE OF SCALE IN WHICH YOU ARE INTERESTED.

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YOU CAN AVOID EXCESS GRINDER PLATE EXPENSE

By Using C.D. TRIUMPH PLATES

Guaranteed for FIVE FULL
YEARS against regrinding
and resurfacing expense!



C.D. TRIUMPH PLATES

give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrinding and replacement.

C.D. TRIUMPH PLATES have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over for their superiority.

FREE! Write for your copy of "Sausage Grinding Pointers"—must reading for every sausage manufacturer



**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Dieckmann
2021 Grace St., CHICAGO 18, ILL.

Bleaching Tallow

(Continued from page 19.)

filled with water, the salt being flushed out to the drain through the valve at the base of the tower. When completely flushed, air is blown into the tower at the base with the top flange off. When the tower is thoroughly dry, it is refilled from the top with a fresh charge of sodium chlorite.

Some results obtained in commercial practice over a period of more than a year indicate how chlorine dioxide bleaching reduces F.A.C. color without changing other characteristics of tallow.

On the basis of upgrading $\frac{1}{4}$ ¢ per

**TABLE II: ALKALI-REFINED
TALLOW BLEACHED WITH
CHLORINE DIOXIDE GAS**

1. After Degumming	
F.A.C.	11A
F.F.A.	3.3 per cent
Titer	41.7°C
2. After Refining	
F.A.C.	9 greenish
F.F.A.	0.06 per cent
3. Loading Sample (C10; Bleached)	
F.A.C.	3-5
F.F.A.	0.08 per cent
Moisture	0.07 per cent
Titer	41.7°C

pound, an appreciable return per tank

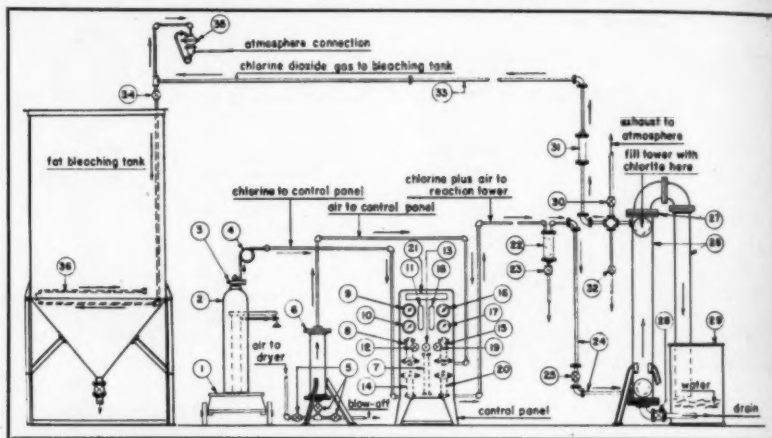


FIG. 2: FLOWSHEET OF CHLORINE DIOXIDE BLEACHING

Key to numbered equipment items: 1. platform scale; 2. 150-lb. chlorine cylinder; 3. auxiliary control valve; 4. flexible copper tube connector; 5. air supply and blowoff, manual type valves; 6. air dryer; 7. chlorine filter tower; 8. chlorine pressure reducing valve; 9. high pressure chlorine gage on panel; 10. low pressure chlorine gage on panel; 11. chlorine flow meter on panel; 12. low pressure chlorine manual shut-off valve; 13. high pressure chlorine gage line bleeder valve; 14. lever operated chlorine flow control valve; 15. lever operated air pressure reducing valve; 16. high pressure air gage on panel; 17. low pressure air gage on panel; 18. air flow meter on panel; 19. air manual shutoff valve on panel; 20. lever operated safety shutoff valve; 21. gage lighting fixture on panel; 22. glass pipe moisture trap for wet system only; 23. moisture trap drain valve, wet system only; 24. 3/4-in. glass pipe-chlorine plus air to reactor; 25. manual shutoff valve chlorine plus air line; 26. reaction tower and exhaust pipe; 27. plastic safety disc in tower flange; 28. tower drain line valve; 29. tower blowout residue drum; 30. chlorine dioxide gas exhaust line valve; 31. glass pipe brine trap for wet system only; 32. chlorine dioxide gas line sample valve; 33. 3/4-in. saran (or glass) chlorine dioxide gas line; 34. chlorine dioxide gas-manual shutoff valve; 35. vacuum break valve; 36. 3/4-in. iron or stainless steel pipe, perforated for chlorine dioxide gas dispersion in bleach tank.

These results are shown in Table I. As may be seen from the table, removal of free fatty acids is not essential in order to effect a good bleach with chlorine dioxide. Tallows which have not been alkali-refined are bleached from F.A.C. 11 to 5 at an average cost of approximately $\frac{1}{4}$ mil (\$0.00075) per pound of tallow, or about \$45 per tank car load.

car load can be realized. For those renderers whose customers require acidless tallow, an example is cited in Table II of the results obtained by a combination of alkali refining and chlorine dioxide bleaching.

REFERENCES

- (1) John B. Tuttle, Eric R. Woodward, "Sodium Chlorite Is Successfully

TABLE I: TYPICAL TESTS ON TALLOW BLEACHED WITH CHLORINE DIOXIDE GAS

(Not Alkali-Refined)

Test No.	Moisture	Titer	FFA	FAC	Insoluble Matter	Unsaponifiable	MIU
1 Before	0.36	42.0	1.80	9	0.04	0.30	0.70
1 After	0.32	42.2	1.00	5	0.04	0.32	0.68
2 Before	0.57	42.1	3.00	11	0.02	0.39	0.98
2 After	0.46	42.0	2.00	5	0.05	0.30	0.81
4 Before	0.48	42.2	1.98	11A	0.08	0.37	0.93
4 After	0.30	42.2	2.08	5	0.08	0.42	0.80
7 Before	0.34	41.8	2.44	11	0.01	0.50	0.85
7 After	0.27	41.8	2.36	5	0.005	0.41	0.68
8 Before	0.36	42.2	2.30	11	0.04	0.39	0.79
8 After	0.32	42.1	2.30	5	0.04	0.43	0.79

HE EATS
WHAT HE
LIKES!



Mayer's

SPECIAL SEASONINGS

flavor your brand to his taste!

What *your customers* like depends on where they live, and how they earn their living, and who their parents were. H. J. Mayer *knows* what your customers like *because they know your customers* . . . no matter who or where they are. That is why H. J. Mayer can help you develop sales-making flavor in your meat specialties with Special Seasonings compounded to suit your customer's taste.

This knowledge, based on experience, is yours for the asking. It's the price-less ingredient in Mayer's Special Seasonings. Another thing: Once you have a sales-making formula you may be sure that you'll keep it. Using Mayer's Special Prepared Seasonings assures consistent uniformity of product . . . from batch to batch and from year to year.

Mayer's Special Seasonings are compounded from the world's choicest *natural* spices, expertly refined, ground and blended. Yet you will actually *save* money using them . . . because they eliminate the uncertainty and high labor cost of mixing your own preparations. Write today for complete information.

Inquire also about NEVERFAIL the Pre-Seasoning Cure
for hams; bacon, sausage meat and meat loaves.

"The Man Who Knows"



"The Man You Know"

H. J. MAYER & SONS CO., INC.

6819 S. Ashland Ave., Chicago 36, Ill.

In Canada: H. J. Mayer & Sons Co. Limited, Windsor, Ontario

DOUBLE TEST*
helps CUT
BREAKAGE LOSS



CUDAHY'S
Selected
SHEEP CASINGS

WHEN you order Cudahy's Sheep Casings, you get quality twice tested!

*All Cudahy's Casings must pass a rigid test for uniformity in strength... are graded to a fraction of an inch by millimetric selection. These two processes help reduce breakage loss... help you make smooth, fine-looking franks and pork sausage!

Over 79 different sizes—from minced luncheons to pigmy links—whatever sausage you make, we have the right beef, hog, or sheep casing you need—including imported casings.

Fast Branch Service—gets your orders filled quickly from stocks on hand. Cudahy's many branches are a big advantage to you—especially in these times.

For casings of tested uniformity and high quality, order from Cudahy! Call or write direct today. Cudahy's Casing Sales Experts will be glad to help you.

THE CUDAHY PACKING CO.
221 NO. LA SALLE STREET, CHICAGO 1, ILLINOIS

Used for Bleaching Tallow." Chem. & Met. Eng., May, 1946.

(2) E. R. Woodward and G. P. Vincent, "Chlorine Dioxide for Fat Bleaching." Soap and Sanitary Chemicals, September, 1946.

(3) Eric R. Woodward, Gregory A. Petroe and George P. Vincent, "A New Process for Producing Chlorine Dioxide for Industrial Use."

Price Control and Rationing

(Continued from page 17.)

3. Suggest extensive cow, calf and young stock feeding to obtain as much beef per cattle and calf on farms as possible. Utilize rough feeds to the fullest extent. Too many calves have been slaughtered during recent years.

4. Start to rebuild breeding herds with younger stock, and market the older, poorer-producing cows. This will make more meat available immediately.

5. Assure producers of a continued relative strong demand for meat, in view of increased population, better appreciation of meat in the diet, and wider distribution of incomes, and that there will be no efforts to reestablish unworkable price and rationing controls. These actions will aid in giving producers confidence in expanding future livestock production. Even the talk of such controls is harmful to future production and is bound to create lack of confidence on the part of livestock producers.

6. Push livestock conservation, save pigs, treat disease, minimize bruising and kill flies and rats.

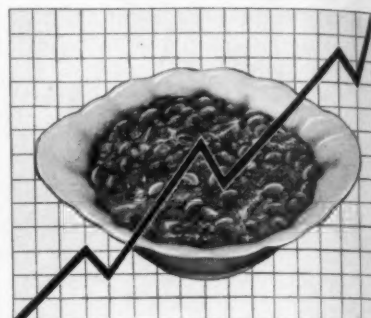
Passage of price control and rationing legislation during the present session of Congress is believed to be unlikely but there is a good possibility that the proposals will get some attention from different Congressional elements. It is understood that Senator Raymond Baldwin, Connecticut Republican, has renewed his request for an investigation of meat prices. New York Congressman Javits, author of HR 5003, is reported to have requested Republican Senator Flanders to press for action on the Flanders bill (S 2024) setting up standby rationing and allocation controls over meat.

Senator O'Mahoney has announced he will introduce a bill requiring notice to be given to the Secretary of Commerce, Attorney General and Federal Trade Commission, followed by public hearings, before price increases could be placed in effect on any basic commodity. Meat would probably be a "basic commodity" under the measure.

FREIGHT INCREASES APPROVED

The Interstate Commerce Commission this week made permanent the 25 per cent "emergency" increases in freight rates granted railroads since last October. The new rates may be made effective on 15 days' notice to the public. The permanent rate order makes no change in the basic increases.

BOOST
Chili
SALES



with true,
tantalizing

Chili flavor
& color

Many of the nation's most prominent food producers attribute their success to the fine art of proper seasoning.

In the production of chili products, skilled seasoning is doubly important, for chili lovers choose by both flavor AND color. Rich red color stimulates appetite appeal—the urge to buy! The tantalizing true flavor of real chili keeps consumers convinced—resulting in repeat sales!

Our superb, uniform blends of Chili Powders and Peppers impart a rich, spicy flavor to your products which looks as good as it tastes. The bright rich red color, the true tantalizing chili flavor stimulates chili sales. Careful selection of fresh new crops... modern scientific dehydration and milling methods perfected through more than 28 years of experience and research... are your assurance of unvarying quality in each grade, every shipment.

Our Chili Powders and Peppers are used extensively by A.M.I. and N.I.M. P.A. Members. Formulas, samples and full particulars promptly furnished on request. Inquiries are invited!

CHILI PRODUCTS CORPORATION

1841 East 50th Street
Los Angeles, Calif.
520 N. Michigan Ave.
Chicago, Ill.

CHILI PEPPERS*
SS
Packers Special
CS

CHILI POWDERS*
K Special
Packers Special
XS

*Grade names trade marked.

Also Distributed From: San Antonio, Texas
Houston, Texas

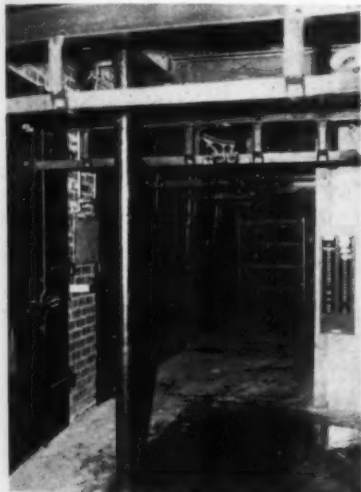
West Coast Sausage Plant

(Continued from page 21.)

stuffing and cooking is begun.

From the grinding and chopping room, finished emulsion is trucked to the sausage stuffers and loaf pan filling table. At the end of the sausage stuffing tables is a rail running directly to the smokehouses which are arranged in a row at the end of the sausage kitchen. The smokehouses are all heated by steam at 40 lbs. pressure, which gives a house temperature of 180 to 190 degrees. Smoke is generated by firing sawdust with gas burners located in pits under each house, and house conditions are thermostatically controlled with Trerice instruments.

Lights are also provided immediately outside each smokehouse door, and the lights go on automatically when the doors are opened. This is accomplished by addition of a vertical metal finger on the top of each smokehouse door that pushes against a plunger-type switch. The rail system through the sausage kitchen is arranged so that minimum handling is required, with product moving in steady forward flow. The hanging room and smoked meat washing



SMOKEHOUSE ROW

Houses are heated by steam with gas-fired sawdust for smoke.

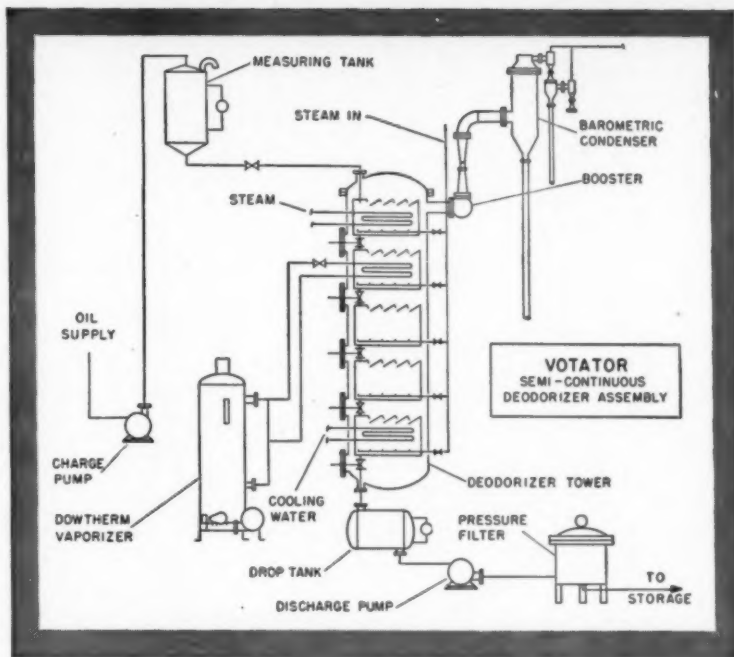
room is immediately adjacent to the smokehouses. Sausage cookers and cooking tanks flank the end wall.

The present output of the sausage kitchen is approximately 75,000 lbs. per week, but it is believed that output can be doubled with existing facilities.

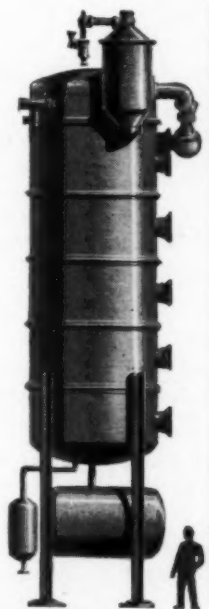
Product from the curing and sausage departments moves through the wiener peeling room and smoked meat room to the short order cooler and to trucks on the loading dock opening off the main cooler. Fabricated meats from the boning room pass through the end of the sausage kitchen to the short order cooler and to the dock.

At the present time the Vernon Meat and Provision Co. operates 20 trucks,

(Continued on page 30.)



Announcing a new and effective apparatus for steam-refining and deodorizing animal fat



VOTATOR is a trade mark applying only to products of The Girdler Corporation.

It's well beyond the theoretical stage. We're ready to talk operating facts and figures about the fully automatic VOTATOR SEMI-CONTINUOUS DEODORIZER.

Plant tests show this new Votator apparatus is a major lard processing improvement. Results are even better than anticipated. Write for details.

Deal with the Votator Division for complete and up-to-the-minute service in design, engineering, and construction of deodorizing facilities.

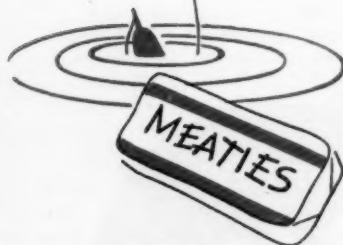
THE GIRDLER CORPORATION, VOTATOR DIVISION
LOUISVILLE 1, KENTUCKY
150 Broadway, New York 7 • 2612 Russ Bldg., San Francisco 4
Twenty Two Marietta Bldg., Room 1600, Atlanta, Ga.





Fishing FOR SALE?

If you are (and who isn't), be sure you have the right ~~ba~~ packaging. You need a wrap that has eye appeal and is the correct material for your product. We at **DANIELS** are proud of the many successful meat wraps we have created.



There is a **DANIELS** product to fit your needs in . . .

Transparent glassine • snowdrift glassine • Superkleer transparent glassine • lard pak • bacon pak • genuine grease-proof • sylvania cellophane • special papers, printed in sheets and rolls.

Daniels

MANUFACTURING COMPANY
RHINELANDER, WISCONSIN

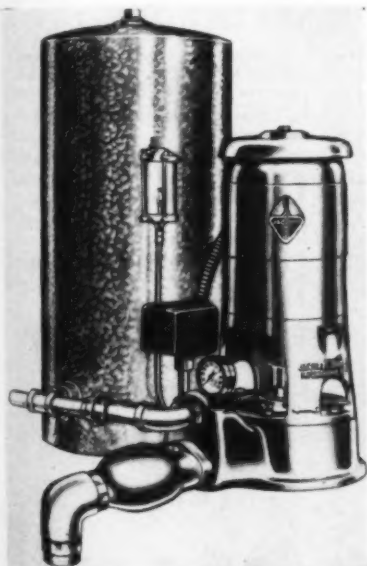
preferred packaging service

MULTICOLOR PRINTERS • CREATORS • DESIGNERS

NEW EQUIPMENT *and Supplies*

DEEP-SHALLOW WELL PUMPS

Jacuzzi Bros. Inc., Richmond, Calif., has developed a new pump designed to serve both shallow wells and deep wells to 40 ft. This new self-priming pump is now in production to solve the problem of border line cases where the water



level is sometimes too near the surface to justify a deep well pump installation and at other seasons where the water level lowers out of range for the general run of shallow well units.

The "Speedi-Prime" pump is an adaptation of the firm's deep well injector pump for shallow well use. For general use, the injector is attached at the base of the pump rather than in the well. With the injector at the base, it is a self-priming pump for use on small diameter shallow or driven wells. The injector principle permits the pump to operate quietly, without gears, reciprocating parts, or belts to cause vibration and throbbing.

Special features of the new pump are said to include: quick-priming (32 ft. in 4 minutes according to actual test), wide horsepower and capacity range, choice of over-the-well or offset installation, elimination of need for pump stand, used with standard tank, can pump from depths to 40 feet.

BASIC REFERENCE MATERIAL of great value for meat plant managers, operators and purchasing agents is found in the **ANNUAL MEAT PACKERS GUIDE**.

NON-CLOG SEWAGE PUMP

A completely redesigned and improved small non-clog sewage pump has been announced by Economy Pumps, Inc., Hamilton, Ohio. The new pump is primarily adapted to the pumping of pulps, sewage and trash.

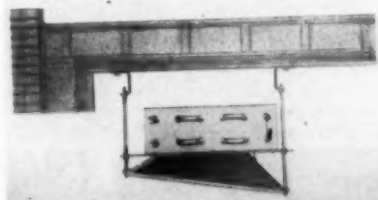
Shaft and bearings of the new pump have been increased in size, using a two-row heavy duty ball bearing with matched angular contact thrust bearings. Both radial and thrust bearings are enclosed in a sub-assembly cartridge for easy, quick replacement of the rotating element. Removal of the rotor does not expose bearings to dirt and does not lose adjustment of bearings. For protection against moisture and gas, bearings are grease lubricated.

Six rings of packing with a lantern for external seal connection are provided on the stuffing box. The sturdy labyrinth flinger is positive with a large bearing surface to eliminate any leakage between the shaft and flinger. A simple external adjustment is provided to take up wear at the impeller inlet.

CEILING COIL BAFFLE

A new air-guide baffle that is adaptable to any make fin coil has been announced by Rempe Co., Chicago, Illinois. More efficient distribution of air and more even temperature is said to be achieved in coolers when this new air-guide baffle is installed.

The baffle causes cold air to drop in a sheet toward the floor from the low side of the baffle pan, then rise up on the opposite side of the wall and back



to the fin coil, in a steady even flow. This assures an even distribution of air and even temperature throughout the cooler. Pans are adjustable for proper pitch to induce free circulation of air.

Ceiling brackets are galvanized steel and hanger rods and nuts are rust proofed. Baffle pans are of 18 ga. galvanized steel fully insulated and equipped with $\frac{3}{4}$ in. flare connection for drain line. Baffles are always made 8 in. longer than coil fin length. Coil and baffle pan are independently adjustable and independently supported.

New Trade Literature

Steel Sash Catalogue (NL 473): A 32-page catalogue, illustrated with photographs and drawings in black and white and color, describes design and construction features of bar steel factory sash. Dimensions and physical data are shown by full scale diagrams. Typical applications to brick and plaster, concrete and steel construction are demonstrated.—Hope's Windows, Inc.

Chemical Pumps (NL 474): A new 10-page two-color brochure, well illustrated with exploded views and cross-sectional drawings, contains both performance and dimensional tables on various chemical pumps designed to handle liquids in a wide range of capacities. The Cameron shaft seal and Leakollector stuffing box gland are described.—Ingersoll-Rand Co.

Self Defrosting System (NL 485):—A detailed description of a completely automatic defrosting system for freezing temperatures which employs no brine spray, water spray or electric heaters is contained in a new eight-page brochure. Schematic drawings and dimension tables are included.—Kramer Teron Co.

Insecticidal Agents and Research (NL 486):—Two short bulletins dealing with a newly developed insecticide for roach control in the food manufacturing and processing industry and with facilities of the manufacturer for testing insecticides have recently been issued.—Whitmire Research Laboratories.

Cold Storage Doors (NL 487):—Principal manufacturing features and descriptive text on hinges, gaskets, fasteners, lumber, etc., used in refrigerator and cold storage room doors are contained in a color bulletin, which also includes dimensional tables and other pertinent data.—Jamison Cold Storage Door Co.

Mech. Draft Cooling Towers (NL 498): Design changes to increase ease of assembly and operating efficiency are contained in two bulletins. Bulletin 36 covers Bink's type 2K-S (spray-filled) induced draft cooling tower. Bulletin 37 covers the type 2K-W (wood-filled) induced draft cooling tower. The bulletins are the first in a series that will eventually cover Bink's entire line of spray equipment.—Bink's Manufacturing Co.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (7-31-48).

Nos.
Name
City
Street

Now . . . a machine for molding meat into \$\$\$



LELAND STEAK MACHINE

**Designed to knit you profits
from your low-price cuts!**

Now you can cash-in on the demands of your trade for popular-priced, tenderized steaks! The new LELAND steak making machine is an engineering triumph that enables you to make thick, juicy steaks from normally low-profit end-cuts and odd pieces . . . makes it possible to supply your customers with a superior product at lower cost to them and greater profit to you!

ONLY THE LELAND GIVES YOU THESE ADVANTAGES:

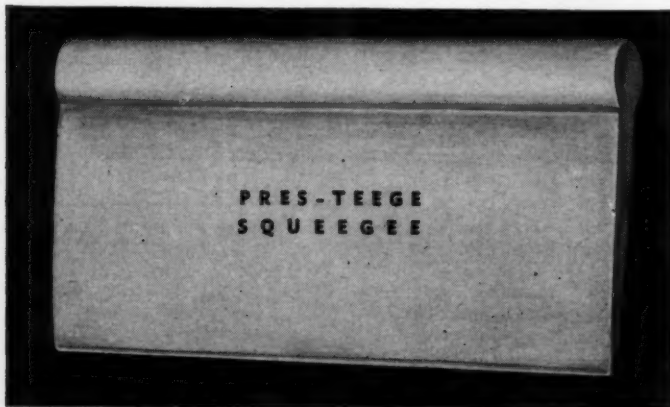
1. Extra large throat yields steaks up to 7" wide, 1½" thick!
2. Heavier, longer lasting knives tenderize the meat, never cut ill!
3. All parts readily accessible for quicker, easier cleaning. Sanitary!
4. Fully enclosed gears immersed in lubricating oils. Direct motor-to-roller drive.
5. Meat chute, knives and strippers are all of tough, rust-proof stainless steel.
6. Stripper plate position rods permanently installed. Strippers quickly inserted.
7. Gleaming, all-white enamel finish. Aluminum trim for added beauty.
8. Dimensions: 13½" X 14½" base, 15¾" high. Ready to plug in and use.
9. Quality-built LELAND requires a minimum of replacement parts and service.
10. Two automatic turn-off switches provide a new measure of safety.

LELAND DETROIT MFG. CO.
5945 MARTIN AVENUE DETROIT 10, MICH.

EARLY & MOOR, INC.

Sheep, Hog and Beef Casings

BOSTON 13, MASS.



IMMEDIATE DELIVERY! RUBBER SQUEEGEE

\$135 Each or \$1500 Dozen

Hantover Squeegees make every cleaning job easier and faster. It is adaptable for every need—such as silent cutlery, mixers, meat pans, stuffing tables and metal urns. Here's why: Squeegees are made of long-lasting pliable rubber that's easy to handle, easy to clean. Made in 6¾" x 4" size to fit every need. Squeegees completely eliminate blade bones and other unsanitary make-shifts. Endorsed by leading packers and sausage manufacturers.

Address Orders to:

PHIL HANTOVER, INC.
1717 McGee Street Kansas City 8, Mo.

West Coast Sausage Plant

(Continued from page 35.)

with sales made through route and house men. The sales group works on a team basis, with two route men and one house man making up a team. By following this plan a territory can be worked through both personal calls and telephone solicitation, and since route and house men work as a unit with total sales credit shared by the team, there is no tendency for house men to try to take business away from route men merely for the sake of commissions involved. At the same time the house man is in a position to call for and get personal sales assistance from route men.

All of the company's executives and principals take a personal interest in the business, in many cases actually working with regular employees when assistance is needed.

Heading the concern as president is Oscar Rudnick of Bakersfield, Calif., who also heads the Kern Valley Packing Co. M. L. Machlin, who has been associated with the meat industry for many years and formerly headed the M.

Machlin Meat Packing Co. of Fresno (now owned by Cudahy Packing Co.), is general manager and comptroller of the concern. William A. Shubin is vice president and Fred A. Shubin is secretary. Hays Barnett is in charge of the sausage kitchen of the Vernon concern and Al Wilson is in charge of the boning department.



M. L. MACHLIN,
GENERAL MANAGER



SOME OF SUPERVISORY STAFF OF VERNON COMPANY

Left to right are Claude A. Durhan; Ray J. Villarreal; John Lib Shubin; Jack L. Kisel; Fred A. Shubin, secretary; William A. Shubin, vice president; Alex J. Shubin; Sam N. Tickenoff, and John Slevin. All undesignated men are sales supervisory personnel.



THE Perfect BINDER



I'M
"PLUMP" NESS
Plumpness is a sign of freshness. The moisture and spring of fresh goods last longer with soy binder.

You'll notice better texture—excellent slicing quality—there's sales appeal in the very looks.

People who have used Special X soy binder are enthusiastic in their praise.

WRITE FOR FREE SAMPLE and "HOW TO DO IT"

Simply drop us a letter for free sample.

Absolutely no obligation. Make a test batch and decide for yourself.

We'll also send "How to do it" booklet.



SPENCER KELLOGG and SONS, Inc.
DECATUR 80, ILL.



ALL STAINLESS STEEL DRY CURING BACON BOX

With corrugated stainless steel cover and self-clamping handles. No jack or pin needed—simply close the lid, adjust, and lower the handles. Rounded corners and sanitary construction throughout. **EASY TO CLEAN.** Modern and efficient. Saves time. Inquiries invited.

★ ★ ★

GEORGE LEISENHEIMER CO.

Manufacturers of Equipment for the Meat Industries Since 1926
984 Grand Street • Brooklyn 6, New York

DANGER!



LIFE BEGINS AT 40°

**DON'T
LET
BACTERIA
CATCH
UP
WITH
YOUR
MEAT!**

**BATAVIA
BODIES
ARE
BETTER**

A BATAVIA Refrigerated Body gives you a "cooling room on wheels." At the end of a delivery day, meat left over in your BATAVIA body is as fresh as when it left the cooling room. It can go to market again the *next* day. Outside temperature, time or distance cannot steal the bloom off your meat when delivered in a BATAVIA refrigerated body.

Yes, Life Begins at 40°, and where life begins, quality ends! Let our representative call and show you how you profit with BATAVIA Refrigerated Delivery.

BATAVIA BODY CO.

BATAVIA, ILLINOIS

CUSTOM BUILT REFRIGERATED BODIES

Co

Chicago
\$2.00
higher
ters a
bulls,
to \$1.
60c.

Chicago
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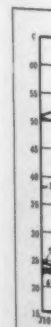
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MARKET SUMMARY

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Cattle—Beef—Veal

CATTLE

Chicago cattle market: Steers steady to \$2.00 higher; heifers steady to \$1.00 higher; cows \$1.00 to \$2.00 higher; cutters and canners, \$1.00 to \$1.50 higher; bulls, steady to \$1.00 lower; calves 50c to \$1.00 higher. Four day average up 50c.

	Thurs.	Last wk.
Chicago steer top	\$41.00	\$40.00
4 days cattle avg.	36.85	36.25
Chi. heifer top	38.25	37.75
Chi. bol. bull top	26.25	26.50
Chi. cow top	28.00	26.50
Chi. cut. cow top	20.00	18.75
Chi. can. cow top	18.50	17.00
4 days can.—		
cut. aver.	17.75	17.00
Kan. City, top	40.00	36.00
Omaha, top	38.00	39.00
St. Louis, top	36.50	38.50
St. Paul, top	40.50	38.00
Receipts 20 markets		
4 days	196,000	225,000
Slaughter—		
Fed. Insp.*	261,000	268,000

*Record high for market.

CALVES

Chicago, top	\$31.00	\$30.00
Kan. City, top	28.50	28.00
Omaha, top	28.00	30.00
St. Louis, top	31.00	30.00
St. Paul, top	34.00	31.00
Slaughter—		
Fed. Insp.*	142,000	149,000
Dressed veal: Mixed.		
Good, Chicago	42@44	41@43
Good, New York	44@47	45@48

*Week ended July 24, 1948.

BEEF

Carcass, good, all wts.: Mixed. Steady to higher.		
Chicago	56½ @ 57½	56½ @ 57½
New York	56 @ 58	58 @ 60
Chi. cut., Nor.	35	35
Chi. bol. bulls.	40 @ 41	39½ @ 40½
Chi. can., Nor.	35	35

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top Thurs. and four-day average all-time high, weekly average 5c lower; other markets mixed mostly 25c lower.

	Thurs.	Last wk.
Chicago top	\$31.00	\$30.00
4 day avg.	26.10	25.00
Kan. City, top	29.00	28.75
Omaha, top	29.75	29.25
St. Louis, top	30.25	29.50
St. Paul, top	29.50	28.75
Corn Belt, top	30.50	28.50
Indianapolis, top	31.00	29.75
Cincinnati, top	30.75	29.65
Baltimore, top	29.00	30.00
Receipts 20 markets		
4 days	218,000	270,000
Slaughter—		
Fed. Insp.*	680,000	744,000
Cut-out	180-220	220-240
results	220 lb. 240 lb.	270 lb.
This week	\$2.10 — \$3.34	\$5.06
Last week	1.33 — 2.44	4.60

PORK

Chicago: Mixed.

Reg. hams,		
all wts.	54½n	54
Loins 12/16	53 @ 54	50 @ 52
Bellies, 8/12	45	45 @ 45½
Picnics,		
all wts.	31½ @ 42	31 @ 42
Reg. trim.	26½ @ 27	28 @ 29
New York:		
Loins, 8/12	62 @ 64	65 @ 69
Butts, all wt.	48 @ 50	53 @ 56

LAMBS

Chicago, top	\$29.50	\$28.75
Kan. City, top	28.50	28.50
Omaha, top	29.00	28.00
St. Louis, top	30.00	28.50
St. Paul, top	29.00	28.00
Receipts 20 markets		
4 days	124,000	139,000
Slaughter—		
Fed. Insp.*	277,000	310,000

Hides—Fats—By-Products

HIDES

Chicago packer hides: Heavy native steers and heavy native cows up 1c. Branded steers and light cows sold steady. Some offering of calf late this week were 2½c up.

	Thurs.	Last wk.
Hvy. native		
cows	32 @ 32½	31 @ 31½
Nor. calf		
(heavy)	60	60
Nor. calf		
(light)	60 @ 62½	60
Nor. native		
kipskin	42½	42½
Outside small pkr.		
native, all weight		
str. & cows. 25	@ 28	25 @ 29

TALLOW, GREASES, ETC.

Chicago: One large soaper picked up fair quantity of medium and lower grades early in week at list. Further offerings on this basis with buying interests quiet.

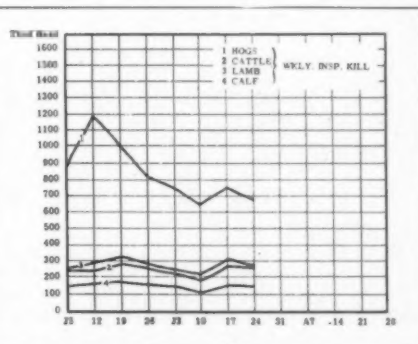
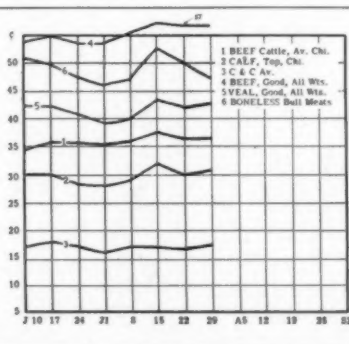
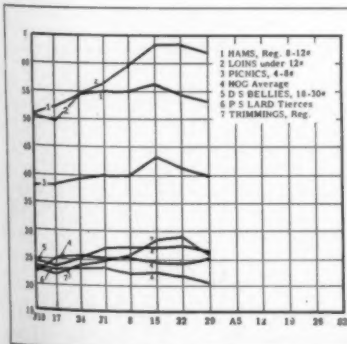
Fancy tallow ..	17n	16
Choice white		
grease	15 @ 15½	15¾
Chicago By-Products: Steady to higher.		
Dry rend.		
tankage	*170@1.75	*1.70@1.75
10-11%		
tankage	*7.25@7.50	*7.50@7.75
Blood	7.25@7.50	7.25@7.50
Digester tankage		
60%	1.00@1.05	1.00@1.05
Cottonseed oil,		
Val. S. E.	25½pd&b	25½pd
*F.O.B. shipping point.		Del'd basis.

LARD

Lard—Cash	20.60n	21.80n
Loose	19.37½n	20.00ax
Leaf	18.37½n	19.00n
N—nominal. Ax—asked.		

Dressed lamb prices: Lower.

Chicago, choice	54@57	56@58
New York, choice	50@55	64@66



INSPECTED OUTPUT FOR WEEK ENDED JULY 24 DIPS 7 PCT. BELOW WEEK EARLIER AND 1947

A total of only 267,000,000 lbs. of meat was produced in meat packing plants operating under federal inspection during the week ended July 24. Reductions from the preceding week in the slaughter of all species brought production down 7 per cent below the 288,000,000 lbs. turned out in the week end July 17 and the same amount pro-

duced with 149,000 the week before and 152,000 in the same week last year. Output of inspected veal for the three weeks under comparison was 17,800,000, 17,900,000 and 19,300,000 lbs., respectively.

Hog slaughter of 680,000 head was 9 per cent below 744,000 reported last week and 7 per cent below 734,000 re-

ported in the corresponding week last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 11,400,000, 13,000,000 and 12,200,000 lbs., respectively.

The table at the left shows the numbers of livestock slaughtered, meat and lard production and average weights of slaughter for the comparative periods.

CANNED MEAT OUTPUT UP

Production of almost all important canned meat items under federal inspection rose sharply during June compared with a month earlier for both slicing and institutional and the consumer size packs. Especially good gains were regis-

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended July 24, 1948, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
July 24, 1948.....	261	131.0	142	17.8	680	107.4	277	11.4	267.6
July 17, 1948.....	268	136.7	149	17.9	744	120.5	310	13.0	288.1
July 26, 1947.....	283	137.8	152	19.3	734	119.2	289	12.2	288.5

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		Lard prod. per 100 lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
July 17, 1948.....	931	502	229	125	283	158	89	41	14.4
July 10, 1948.....	941	510	222	120	286	162	90	42	14.0
July 26, 1947.....	929	487	230	127	293	162	90	42	14.8

¹1948 Production is based on the estimated number slaughtered for the current week and average weights of the preceding week.

duced in the corresponding period last year.

Cattle slaughter was estimated at 261,000 head—3 per cent below 268,000 head reported last week and 8 per cent below 283,000 recorded for the corresponding week last year. Beef production was 131,000,000 lbs. compared with 137,000,000 lbs. reported last week and 138,000,000 in the week a year ago.

Calf slaughter of 142,000 head com-

pared with 149,000 the week before and 152,000 in the same week last year. Production of pork was 107,000,000 lbs. compared with 120,000,000 in the preceding week and 119,000,000 in the same week last year. Lard production of 27,700,000 lbs. compared with 29,900,000 reported last week and 31,800,000 processed in the same period last year.

Sheep and lamb slaughter was estimated at 277,000 head compared with 310,000 in the preceding week and 289,000 in the same week in 1947. Production of pork was 107,000,000 lbs. compared with 120,000,000 in the preceding week and 119,000,000 in the same week last year. Lard production of 27,700,000 lbs. compared with 29,900,000 reported last week and 31,800,000 processed in the same period last year.

MINUS CUTTING MARGINS INCREASE FOR ALL WEIGHT HOGS

(Chicago costs and credits, first three days of week.)

Prices of primal pork cuts continued their downward trend this week, with nearly all items considerably under last week's prices. Live hog costs, however, were up and minus cutting margins for all hogs increased substantially from a week earlier. Lightweight hogs cut out at minus \$2.10, against minus \$1.33 a week ago and minus \$1.27 two weeks ago. Medium weights cut out at minus

\$3.34, compared with minus \$2.44 last week, and 240-270-lb. hogs at minus \$5.06 compared with minus \$4.60.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct.	Price	per	Value	Per	Pct.	Price	per	Value	Per	Pct.	Price	per	Value	Per
live	wt.	lb.	cwt.	live	live	wt.	lb.	cwt.	live	live	wt.	lb.	cwt.	live
wt.	lb.	lb.	live	wt.	wt.	lb.	lb.	live	wt.	wt.	lb.	lb.	live	wt.
Skinned hams.....	12.5	55.7	\$ 6.96	\$10.09	12.5	55.8	\$ 6.92	\$ 9.78	12.9	52.2	\$ 6.82	\$ 9.58	12.9	52.2
Picnics.....	5.6	40.3	2.26	3.26	5.4	39.3	2.13	3.03	5.3	36.6	1.94	2.71	5.3	36.6
Boston butts.....	4.2	44.8	1.88	2.74	4.1	44.8	1.84	2.70	4.1	40.3	1.65	2.39	4.1	40.3
Loins (blade in).....	10.1	61.5	6.21	8.98	9.8	51.5	5.06	7.15	9.7	41.8	4.05	5.61	9.7	41.8
Bellies, S. P.....	11.0	44.7	4.92	7.11	9.5	43.2	4.10	5.82	3.9	37.2	1.45	2.06	3.9	37.2
Bellies, D. S.....	2.1	27.5	.58	.83	8.5	27.5	2.34	3.31	8.5	27.5
Fat backs.....	3.2	15.6	.50	.70	4.5	16.0	.72	1.02	4.5	16.0
Plates and jowls.....	2.9	20.7	.60	.87	3.0	20.7	.62	.87	3.4	20.7	.70	.99	3.4	20.7
Raw leaf.....	2.2	18.0	.40	.58	2.2	18.0	.40	.56	2.2	18.0	.40	.56	2.2	18.0
P. S. lard.....	13.7	19.4	2.66	3.86	12.2	19.4	2.39	3.35	10.1	19.4	1.96	2.81	10.1	19.4
Spareribs.....	1.6	43.5	.70	1.00	1.6	32.5	.52	.75	1.6	27.5	.44	.61	1.6	27.5
Regular trim.....	3.2	27.2	.87	1.29	2.9	27.2	.79	1.14	2.8	27.2	.76	1.12	2.8	27.2
Feet, tails, etc.....	2.0	12.7	.25	.37	2.0	12.7	.25	.36	2.0	12.7	.25	.36	2.0	12.7
Offal & misc.....96	1.3996	1.3696	1.35
Total Yield & Value.....	69.0	\$28.67	\$41.54	70.5	\$27.05	\$38.40	71.0	\$24.44	\$34.39	71.0
Cost of hogs.....	\$29.62	\$29.37	\$28.58
Condemnation loss.....151514
Handling and overhead.....	1.005778
TOTAL COST PER CWT.....	\$30.77	\$44.59	\$30.39	\$43.11	\$29.50	\$41.55
TOTAL VALUE.....	28.67	41.54	27.05	38.40	24.44	34.39
Cutting margin.....	\$ 2.10	\$ 3.05	\$ 3.34	\$ 4.71	\$ 5.06	\$ 7.16
Margin last week.....	1.33	1.93	2.44	3.46	4.60	6.46

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION¹ IN JUNE, 1948

Pounds of finished product

Slicing Consumer

stitutional and in-

stitutional or shelf

(3 lbs. sizes

or over) 3 lbs.)

Item

Luncheon meat (include

such items as

spiced ham, chopped

and pressed meats).....

Canned hams

(whole & fractional).....

Corned beef hash.....

Chili con carne.....

Vienna sausage.....

Potted and Deviled meat

food products (exclud-

ing deviled ham).....

Deviled ham.....

Tamales.....

Sliced dried beef.....

Liver products.....

Meat stew (all types).....

Spaghetti meat products

(all types).....

Tongue (other than

pickled).....

Vinegar pickled

products.....

All other products con-

taining 20% or more

meat.....

All other products con-

taining less than 20%

meat (excluding

canned soup).....

Total of all products.....

¹Some establishments failed to report can-

ning operations for June. All late reports will

be included in July figures.

tered for luncheon meat in all sizes and for corned beef hash, chili, Vienna sausage and potted meats in consumer size packages.

Animal foods canned under federal inspection and certification during June totaled 25,787,879 lbs. compared with 11,514,952 lbs. in May and 11,986,219 lbs. in June, 1947.

AUTHORIZATIONS BY ECA

New procurement authorizations announced this week by Paul G. Hoffman, Economic Cooperation Administrator, included \$1,740,000 for hides to Italy (from Uruguay and Brazil). Total procurement authorizations to date by ECA for Europe include \$42,954,356 for meats and \$18,243,060 for inedible fats and oils.

Lack of water can be more harmful for livestock than a shortage of feed.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

July 28, 1948

Choice native steers—	per lb.
All weights	57 1/2 @ 59
Good native steers—	
All weights	56 @ 58
Commercial native steers—	
All weights	47 @ 55
Utility, all wts.	39 @ 47
Hindquarters, choice	65 @ 68
Forequarters, choice	48 @ 50
Cow, commercial	42 @ 44
Cow, utility	38 @ 41
Cow, cutter and canner	35 @ 37
Bologna bulls, 500 up	39 1/2 @ 40 1/2

BEEF CUTS

Steer loin, choice	95 @ 97
Steer loin, good	90 @ 94
Steer loin, commercial	88 @ 88
Steer round, choice	58 @ 60
Steer round, good	58 @ 60
Steer rib, choice	78 @ 82
Steer rib, good	73 @ 78
Steer rib, commercial	73 @ 78
Steer sirloin, choice	91 @ 90
Steer sirloin, commercial	88 @ 88
Steer brisket, choice	53 @ 54
Steer brisket, good	53 @ 54
Steer chuck, choice	47 @ 53
Steer chuck, good	47 @ 53
Steer back, choice	43 @ 53
Steer back, good	43 @ 53
Navel, good	32 @ 34
Fore shanks	34 @ 35
Hind shanks	42 @ 27
Steer tenderloins	81 @ 83
Cow tenders, 5 up	82 @ 85
Cow plates	85 @ 85

BEEF PRODUCTS

Brains	@ 7 1/2
Hearts	@ 36 1/2
Tongues, select, 3 lbs. & up, fresh or froz.	@ 39
Tongues, house run, fresh or froz.	@ 27 1/2
Tripe, cooked	@ 19 1/2
Livers, regular	@ 52
Kidneys	@ 20 1/2
Cheek meat	@ 34 1/2
Lips	@ 21 1/2
Lungs	@ 12
Melts	@ 12
Udders	@ 7

CALF—HIDE OFF

Choice, 225 lbs. down	45 @ 46
Good, 225 lbs. down	42 @ 43
Commercial	39 @ 40
Utility	37 @ 38

VEAL—HIDE OFF

Choice carcass	46 @ 47
Good carcass	44 @ 45
Commercial carcass	41 @ 42
Utility	37 @ 38

LAMBS

Choice lambs	54 @ 57
Good lambs	52 @ 54
Commercial lambs	44 @ 45

MUTTON

Good	26 @ 27
Commercial	24 @ 25
Utility	22 @ 23

WHOLESALE SMOKED MEATS

Fancy regular hams	
14/18 lbs., parchment	@ 61
Fancy skinned hams	
14/18 lbs., parchment	@ 63
paper	@ 63
14/16 lbs., parchment	@ 63
paper	@ 63
Fancy trim, brief off	.01 1/2 @ 63
bacon, 8 lb. down, wrap	.58 @ 60
Square cut seedless bacon	
8 lb. down, wrap	.54 @ 55

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 10/16	.56 1/2 @ 57
Reg. pork loins	
and, 12 lb.	.63 @ 64
Boneless loins	@ 81
Picnics, 4/8	.40 1/2 @ 43
Skinned shldrs., bone in	.41 @ 42
Spareribs, under 3 lb.	.45 @ 46
Boston butts, 3/8 lb.	.47 @ 48
Boston butts, c.t., 3/5	.57 1/2 @ 58
Neck bones	.11 1/2 @ 12
Pigs' feet, front	@ 9
Kidneys	@ 16 1/2
Livers	.25 1/2 @ 26
Ears	@ 25 1/2
Shoulders, lean in	.13 1/2 @ 14
	.14 1/2 @ 14

FANCY MEATS

Tongues, corned	.39 @ 40
Veal breads, under 6 oz.	.75 @ 78
6 to 12 oz.	.82 @ 85
12 oz. up	.82 @ 85
Beef kidneys	.20 1/2 @ 23
Calf tongues	.22 @ 23
Lamb fries	.75 @ 80
Beef livers, selected	.57 @ 60
Dressed, under 1/2 lb.	.61 @ 62
Over 1/2 lb.	.27 @ 30

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	.27 1/2 @ 28 1/2
Sp. lean pork trim, 85%	.44 @ 45
Ex. lean pork trim, 95%	.50 @ 51
Pork cheek meat	.42 @ 43
Pork tongues	.23 @ 25
Boneless bull meat	.49 @ 51 1/2
Boneless chucks	.49 @ 51 1/2
Shank meat	.51 @ 51 1/2
Beef trimmings	.42 1/2 @ 43 1/2
Beef cheek meat	.38 1/2 @ 39 1/2
Dressed canners	.36 @ 37
Dressed cutter cows	.36 @ 37
Dressed bologna bulls	.41 @ 41
Boneless veal trim	.48 @ 48 1/2

DRY SAUSAGE

Cervelat, ch. hog bungs	.86
Thuringer	.58
Farmer	.54
Holsteiner	.76
B. C. Salami	.85
B. C. Salami, new, con.	.56
Swiss style salami, ch.	.94
Pepperoni	.81
Mortadella, new condition	.59
Capicola (cooked)	.83
Italian style hams	.87

DOMESTIC SAUSAGE

Pork sausage, hog casings	.43
Pork sausage, bulk	.39 1/2
Frankfurters, sheep casings	.32
Frankfurters, hog casings	.47
Bologna	.44
Bologna, artificial casings	.46
Smoked liver, hog bungs	.49
New Eng. lunch specialty	.69
Mixed luncheon spec., ch.	.53
Tongue and blood	.39
Blood sausage	.31
Souse	.32 1/2
Polish sausage, fresh	.50
Polish sausage, smoked	.54

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack	@ 35
Domestic rounds, over 1 3/4 in., 140 pack	@ 47
Export rounds, wide, over 1 3/4 in.	@ 85
Export rounds, medium, 1 1/2 to 1 3/4 in.	@ 50
Export rounds, narrow, 1 1/2 in. under	1.00 @ 1.25
No. 1 weasands, 24 in. up	@ 10
No. 1 weasands, 22 in. up	@ 8
No. 2 weasands	@ 6
Middle sewing, 1 1/2 in.	.95 @ 1.10
2 in.	@ 1.10
Middles, select, wide, 2 1/2 in.	1.10 @ 1.20
Middles, select, extra, 2 1/2 in.	@ 1.50
Middles, select, extra, 2 1/2 in. & up	1.95 @ 2.00
Beef bungs, export No. 1	@ 16
Beef bungs, domestic	@ 11
Dried or salted bladders, per piece:	
12-15 in. wide, flat	@ 16
10-12 in. wide, flat	@ 10
8-10 in. wide, flat	@ 7

Pork casings:	
Extra narrow, 20 mm. & dn.	8.05 @ 8.25
Narrow, medium, 25 @ 32	
Medium, 32 @ 35 mm.	2.85 @ 3.10
Spe. medium, 35 @ 38 mm.	2.00 @ 2.10
Wide, 38 @ 43 mm.	@ 1.75
Export bungs, 34 in. cut	@ 39
Large prime bungs, 34 in. cut	.30 @ 31
Medium prime bungs, 34 in. cut	@ 22
Small prime bungs, 34 in. cut	@ 17
Middles, per set, cap off	@ 63

SEEDS AND HERBS

Caraway Seed	Whole for Saus.
Comino seed	@ 23 @ 27 1/2
Mustard sd., fcy, yel.	@ 29 @ 34
American	@ 20 @ 22
Marjoram, Chilean	@ 28 @ 32
Oregano	@ 22 @ 26
Coriander, Morocco	
Natural No. 1	@ 11 1/2 @ 14 1/2
Marjoram, French	@ 45 @ 51
Sage Dalmation	
No. 1	@ 90 @ 95

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime ...	@ 31	@ 34
Resifted	@ 32	@ 35
Chili powder	36 @ 45	36 @ 45
Chili pepper	43 @ 46	43 @ 46
Cloves, Zanzibar	@ 23	@ 27
Ginger, Jam., unbl.	@ 24 1/2	@ 34 1/2
Ginger, African	@ 21	@ 25
Cochin	@ 22	@ 27
Mace, fcy. Banda	@ 1.73
East Indies	@ 1.72
West Indies	@ 1.72
Mustard, flour, fcy.	@ 45
No. 1	@ 26
West India Nutmeg	@ 72
Paprika, Spanish	50 @ 54	50 @ 54
Pepper, Cayenne	39 @ 40	39 @ 40
Red No. 1	@ 41
Pepper, Packers	@ 76	@ 84
Pepper, black	@ 76	@ 80
Pepper, white	@ 80	@ 87
Pepper, Black
Malabar	@ 76	@ 80
Black, Lampung	@ 76	@ 80

CURING MATERIALS

Cwt.

Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago	\$ 8.75
Saltpeter, a. ton, f.o.b. N. Y.	
Dbt. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Per ton	
Granulated	\$19.20
Medium	24.20
Rock, bulk, 40 ton cars, Detroit	10.00
Sugar	
Raw, 96 basis, f.o.b. New Orleans	5.70
Standard gran., f.o.b. refiners (2%)	7.55 @ 7.75
Packets, curing sugar, 250 lb. bags, f.o.b. Reserve, L.A., less 2%	7.00
Dextrose, per cwt.	
in paper bags, Chicago	6.49

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles July 26	San Francisco July 27	No. Portland July 27
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$54.00	\$52.00 @ 54.00	\$54.00 @ 55.50
500-600 lbs.	53.00 @ 54.00	52.00 @ 54.00	54.00 @ 55.50
Commercial:			
400-600 lbs.	49.00 @ 52.00	50.00 @ 52.00	51.00 @ 54.00
Utility:			
400-600 lbs.	48.00 @ 48.00	48.00 @ 50.00	46.00 @ 49.00
COW:			
Commercial, all wts.	41.00 @ 43.00	44.00 @ 46.00	42.00 @ 46.00
Cutter, all wts.	36.00 @ 38.00	40.00 @ 42.00	37.00 @ 38.00
FRESH VEAL AND CALF: (Skin-Off)		(Skin-On)	(Skin-Off)
Choice:			
80-130 lbs.	48.00 @ 50.00	48.00 @ 50.00	49.00 @ 50.00
Good:			
80-130 lbs.	45.00 @ 47.00	45.00 @ 47.00	48.00 @ 49.00
FRESH LAMB & MUTTON: (Carcass)			
SPRING LAMB:			
Choice:			
40-50 lbs.	53.00 @ 54.00	52.00 @ 53.00	51.00 @ 52.00
50-60 lbs.	50.00 @ 54.00	49.00 @ 51.00	51.00 @ 52.00
Good:			
40-50 lbs.	52.00 @ 54.00	51.00 @ 53.00	51.00 @ 52.00
50-60 lbs.	52.00 @ 53.00	49.00 @ 51.00	51.00 @ 52.00
Commercial, all wts.	50.00 @ 52.00	45.00 @ 48.00	48.00 @ 49.00
Utility, all wts.	48.00 @ 50.00	49.00 @ 45.00	41.00 @ 43.00
MUTTON (WE):			
Good, 75 lbs. dn.	23.00 @ 25.00	23.00 @ 25.00	21.00 @ 23.00
Commercial, 75 lbs. dn.	22.00 @ 25.00	21.00 @ 23.00	19.00 @ 20.00
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	45.00 @ 47.00	45.00 @ 47.00	44.00 @ 45.00
120-137 lbs.	43.00 @ 44.00	43.00 @ 45.00	
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	61.00 @ 64.00	70.00 @ 74.00	67.00 @ 68.00
10-12 lbs.	61.00 @ 64.00	70.00 @ 74.00	67.00 @ 68.00
12-16 lbs.	61.00 @ 63.00	67.00 @ 71.00	65.00 @ 66.00
PICNICS:			
4-8 lbs.	48.00 @ 50.00		
PORK CUTS, NO. 1:			
HAM, Skinned:	(Smoked)	(Smoked)	(Smoked)
12-16 lbs.	62.00 @ 65.00	66.00 @ 69.00	64.00 @ 69.00
16-20 lbs.	61.00 @ 65.00	66.00 @ 68.00	64.00 @ 69.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	57.00 @ 63.00	63.00 @ 66.00	65.00 @ 66.00
8-10 lbs.	57.00 @ 62.00	61.00 @ 63.00	63.00 @ 65.00
10-12 lbs.	55.00 @ 62.00		63.00 @ 65.00
LARD, Refined:			
Tierces	24.00 @ 25.50		26.50 @ 27.00
50 lbs. cartons & cans	24.50 @ 26.00		
1 lb. cartons	25.00 @ 26.50	28.00 @ 28.50	27.00 @ 27.50

DRESS UP YOUR PRODUCT WITH

NATURAL SAUSAGE CASINGS

Berth. Levi & Co., Inc.
OUR 67th YEAR

"THE CASING HOUSE"

NEW YORK • CHICAGO • LONDON • BUENOS AIRES • AUSTRIA • WELLINGTON

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, JULY 29, 1948

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	54 1/2n	54 1/2n
10-12	54 1/2n	54 1/2n
12-14	54 1/2n	54 1/2n
14-16	54 1/2n	54 1/2n

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	51 1/2n	51 1/2n
18-20	49 1/2n	49 1/2n
20-22	46n	46n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	57 1/2n	57 1/2n
12-14	57 1/2n	57 1/2n
14-16	57 1/2n	57 1/2n
16-18	54n	54n
18-20	52n	52n
20-22	48 1/2n	48 1/2n
22-24	47 1/2n	47 1/2n
24-26	42 1/2n @ 43	42 1/2n
26-30	41 1/2n	41 1/2n
28-up, No. 2's	39 1/2	...

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	22n	22 1/2n
Clear plates	17n	17 1/2n
Square joints	24 1/2 @ 25	25n
Jowl butts	21 1/2	21 1/2

PICNICS

Fresh or Frozen

	Fresh or Frozen	S.P.
4-6	42	42
6-8	39 1/2 @ 40	39 1/2
8-10	34 1/2	34 1/2
10-12	33	33
12-14	31 1/2	31 1/2
8-up, No. 2's	31 1/2	...

BELLIES

	Fresh or Frozen	Cured
6-8	45	46 1/2
8-10	45	46 1/2
10-12	45	46 1/2
12-14	42	43 1/2
14-16	40	41 1/2
16-18	35	36 1/2
18-20	31 1/2	33

D.S. BELLIES

	Fresh or Frozen	Cured
18-20	28 1/2	28 1/2
20-25	28	28
25-30	25 1/2	25 1/2
30-35	25	25
35-40	21	21
40-50	18 1/2	18 1/2

FAT BACKS

	Green or Frozen	Cured
6-8	16 1/2n	16 1/2n
8-10	16 1/2n	16 1/2n
10-12	16 1/2n	16 1/2n
12-14	17n	17 1/2n
14-16	17n	17 1/2n
16-18	17 1/2n	17 1/2n
18-20	17 1/2n	17 1/2n
20-25	17 1/2n	17 1/2n

LARD FUTURES PRICES

MONDAY, July 26, 1948

	Open	High	Low	Close
Sept.	22.17 1/2	22.17 1/2	21.25	21.30
Oct.	22.27 1/2	22.27 1/2	21.50	21.50
Nov.	22.15	22.25	21.55	21.55a
Dec.	23.32 1/2	23.32 1/2	22.65	22.65
Jan.	23.25	23.25	22.80	22.80a

Sales: 18,720,000 lbs.

Open interest, at close Fri., July 23rd: Sept., 22; Oct., 1,765; Nov., 524; Dec., 259; Jan., 320 and Jan., 53; at close Sat., July 24th: July, 16; Sept., 1,780; Oct., 581; Nov., 263; Dec., 337 and Jan., 63 lots.

TUESDAY, July 27, 1948

	Sept.	Oct.	Nov.	Dec.	Jan.
21.20	21.35	20.15	20.30	20.40	20.50
21.40	21.60	20.30	20.40	20.50	20.60
21.85	21.60	20.40	20.50	20.60	20.75
22.40	22.60	21.60	21.75	21.85	21.95
22.42	22.57 1/2	21.77 1/2	21.77 1/2	21.77 1/2	21.77 1/2

Sales: 39,400,000 lbs.

Open interest, at close Mon., July 26th: July, 15; Sept., 1,784; Oct., 544; Nov., 282; Dec., 364 and Jan., 52 lots.

WEDNESDAY, July 28, 1948

	Sept.	Oct.	Nov.	Dec.	Jan.
20.45	20.65	20.65	20.46	20.50	20.50
20.65	20.82 1/2	20.15	20.50	20.50	20.50
20.75	20.90	20.32 1/2	20.55b	20.55b	20.55b
21.87 1/2	22.10	21.52 1/2	21.87 1/2	21.87 1/2	21.87 1/2
21.87 1/2	22.05	21.75	21.92 1/2b	21.92 1/2b	21.92 1/2b

Sales: 25,040,000 lbs.

Open interest, at close Tues., July 27th: July, 15; Sept., 1,689; Oct., 567; Nov., 298; Dec., 343 and Jan., 75 lots.

THURSDAY, July 29, 1948

	Sept.	Oct.	Nov.	Dec.	Jan.
20.70	20.70	20.37 1/2	20.57 1/2	20.57 1/2	20.57 1/2
20.75	20.77 1/2	20.45	20.67 1/2	20.67 1/2	20.67 1/2
20.85	20.90	20.55	20.82 1/2a	20.82 1/2a	20.82 1/2a
22.00	22.10	21.77 1/2	21.97 1/2a	21.97 1/2a	21.97 1/2a
21.97 1/2	22.05	21.87 1/2	22.05	22.05	22.05

Sales: 12,080,000 lbs.

Open interest, at close Wed., July 28th: Sept., 1,705; Oct., 603; Nov., 310; Dec., 354 and Jan., 90 lots.

FRIDAY, July 30, 1948

	Sept.	Oct.	Nov.	Dec.	Jan.
20.75	20.80	20.30	20.35	20.35	20.35
20.80	20.80	20.42 1/2	20.45	20.45	20.45
20.85	20.90	20.57 1/2	20.57 1/2	20.57 1/2	20.57 1/2
22.10	22.10	21.82 1/2	21.82 1/2	21.82 1/2	21.82 1/2
22.05	22.05	21.70	21.72 1/2ax	21.72 1/2ax	21.72 1/2ax

Sales: About 11,000,000 lbs.

Open interest at close Thurs., July 29th: Sept., 1,687; Oct., 607; Nov., 317; Dec., 378; Jan., 92 lots.

WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
July 26	21.37 1/2a	19.50a	18.50n
July 27	20.30a	19.37 1/2a	18.37 1/2n
July 28	20.40a	19.37 1/2a	18.37 1/2n
July 29	20.60a	19.37 1/2a	18.37 1/2n
July 30	20.30a	19.50a	18.50n

CANADIAN KILL

Inspected slaughter in Canada for week ended July 17:

CATTLE

Week Ended Same Week July 17 Last Year

	Western Canada	11,138	12,575
	Eastern Canada	11,794	10,984
Total		22,932	23,559

HOGS

Western Canada..	23,247	25,115
Eastern Canada..	34,581	40,594
	<hr/>	<hr/>
Total	57,828	65,709

SHEEP

Western Canada..	2,707	6,459
Eastern Canada..	5,328	4,576
	<hr/>	<hr/>
Total	8,035	11,035

SOUTHERN KILL

June slaughter in Alabama, Florida and Georgia was reported by the livestock branch of the USDA as follows:

	June, 1948	June, 1947
Cattle	47,561	44,859
Calves	25,179	25,757
Hogs	70,951	57,483
Sheep	372	1,483

*Includes calves at a few plants.

PACKERS' WHOLESALE

LARD PRICES

Refined lard, tierces, f.o.b.	Chgo.	\$22.25
Refined lard, 50-lb. cartons, f.o.b. Chicago		22.50
Kettle rend., tierces, f.o.b. Chgo.		22.75
Leaf, kettle rend., tierces, f.o.b. Chgo.		24.75
Neutral, tierces, f.o.b. Chicago		25.25
Standard Shortening, *N. & S.		31.00
Hydrogenated Shortening, N. & S.		32.75

*Del'd.

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

	City Dressed	July 28, 1948
Choice, native, heavy	59 1/2 @ 64	
Choice, native, light	59 1/2 @ 64	
Good	57 1/2 @ 62 1/2	
Comm.	55 1/2 @ 59 1/2	
Can. & cutter	59 @ 63	
Bol. bull	44 1/2 @ 46	

BEEF CUTS

	City
No. 1 ribs	75 @ 77
No. 2 ribs	68 @ 72
No. 1 loins	80 @ 85
No. 2 loins	76 @ 80
No. 1 hinds and ribs	67 @ 70
No. 2 hinds and ribs	67 @ 68
No. 3 hinds and ribs	62 @ 64
No. 1 top sirloins	75 @ 77
No. 2 top sirloins	75 @ 77
No. 1 rounds	60 @ 63
No. 2 rounds	56 @ 58
No. 1 chuck	53 @ 56
No. 2 chuck	52 @ 55
No. 3 chuck	50 @ 53
No. 1 briskets	53 @ 55
No. 2 briskets	53 @ 55
No. 1 flanks	50 @ 53
No. 2 flanks	28 @ 30

FRESH PORK CUTS

	Western
Boston butts	49 @ 52
Pork loins, fresh 12 lbs. do.	61 @ 66
Hams, regular, under 14 lbs.	56 @ 59
Hams, skinned, fresh, under 14 lbs.	62 @ 62
Picnics, fresh, bone in	67 @ 66
Pork trimmings, ex. lean	65 @ 63
Pork trimmings, regular	60 @ 60
Spareribs, under 3	44 @ 46
Bellies, sq. cut, seedless, 8/12	46 @ 49

FANCY MEATS

	City
Boston butts, 3/8 lbs.	50 @ 54
Shoulders, N. Y.	45 @ 47
Pork loins, fr., 10/12 lbs.	62 @ 64
Hams, regular, under 14 lbs.	56 @ 58
Hams, skind., under 14 lbs.	58 @ 61
Picnics, bone in	44 @ 48
Pork trim, ex. lean	49 @ 50
Pork trim, regular	27 @ 29
Spareribs, light	44 @ 47
Bellies, sq. cut, seedless, 8/12	46 @ 49

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JULY 28, 1948

All quotations in dollars per cwt.

	Choice:
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	58.00-59.00
700-800 lbs.	57.00-58.50

	Good:
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	57.00-58.00
700-800 lbs.	56.00-57.50

	Commercial:
350-600 lbs.	49.00-53.00
600-700 lbs.	49.00-52.00
Utility, all wts.	46.00-49.00

	COW:
Commercial, all wts.	43.00-47.00
Utility, all wts.	41.00-43.00
Cutter, all wts.	None
Canner, all wts.	None

FRESH VEAL AND CALF: SKIN OFF, CARCASS:

	Choice:
8-10 lbs.	46.00-50.00
13-17 lbs.	None
	Good:
50-80 lbs.	44.00-46.00
80-130 lbs.	44.00-47.00
130-170 lbs.	None

DRESSED HOGS

	Hogs, gd. & ch., hd. on, lf. fat in
100 to 130 lbs.	43 @ 45 1/2
137 to 153 lbs.	43 @ 45 1/2
154 to 171 lbs.	43 @ 45 1/2
172 to 188 lbs.	43 @ 45 1/2

LAMBS

Choice lambs	54 @ 60
Good lambs	54 @ 60
Legs	65 @ 66
Hindsaddles	60 @ 62
Loins	74 @ 75

MUTTON

	Western
Good	22 @ 25

VEAL—SKIN OFF

	Western
Choice carcass	46 @ 50
Good carcass	44 @ 46
Commercial carcass	40 @ 43
Utility	36 @ 38

BUTCHERS' FAT

Shop fat	7
Breast fat	8 1/2
Edible suet	9
Inedible suet	9

CANADIAN

JUNE SLAUGHTER

In its report of June slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight for hogs as 163.7 lbs.; cattle, 497.0 lbs.; calves, 103.5 lbs., and sheep and lambs, 45.6 lbs. This compares with 170.1, 510.7, 102.4 and 52.9 lbs., respectively, in June a year ago. The numbers of livestock slaughtered in June are reported by the Department as follows:

	June 1948	June 1947
Hogs	344,060	330,726
Cattle	94,118	80,929
Calves	87,943	75,061
Sheep	22,827	19,812

MAKE IT MEAT... AND MAKE IT FRESH

Report on the Meat Educational Program for August, 1948

the Meat page

how to get
three fresh-cooked
meals...
from one
pot roast



1 BEEF STEW

2 POT ROAST

3 SWISS STEAK

These days when you buy a large cut of meat, plan to spread it over more of the week's meals. For there is thrift in the use of meat as well as in careful buying. When like these make your meat money go further—give you more fresh-cooked meat meals with the essential nutrients—all meat supplies—body-building protein, essential vitamins, important minerals—iron, copper, phosphorus.

AMERICAN MEAT INSTITUTE
Headquarters, Chicago • Members throughout the U.S.

Sure, hash is good, but in most homes, the more fresh-cooked meat meals that are served the better everyone likes it.

This month in *Life* magazine the Meat Educational Program shows women how they can get three fresh-cooked meals from one round-bone pot roast. Advertising like this promotes a greater appreciation for many of the most available cuts—at a time when most women tend to weigh the value of every purchase.

Other magazine advertising features other cuts and sausage specialties in addition to pot roast. The Fred Waring Radio Show on *NBC* for Meat twice each week is another important part of this program which reaches a big share of the consumers in every town and city in the country.

Meat salesmen can make effective use of the advance merchandising folders and Fred Waring Show product lists that are distributed each month as a help in getting retail tie-in features.

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

The tallow and grease market this week was a relatively dull affair, with trading very spotty and scattered in spite of the liberal offerings reported by traders. The market appeared devoid of buying interest, and the action of lard and cottonseed oil futures had a depressing effect generally throughout the week. Only one of the larger soapers expressed some interest Monday and picked up a fair quantity of product, mainly the lower grades, at fractionally lower prices. A tank of prime tallow moved at 15½¢, two tanks special tallow at 15¢, eight tanks choice white grease at 13½¢, and a couple tanks brown grease, 25 f.f.a. at 12½¢, all f.o.b. shipping points.

Tuesday and Wednesday, very light action was reported, with rumors that some trading was effected on choice white grease at 15½¢. During the depressing lard market three tanks were reported to have moved at 15¢, and this figure was bid at one time, with 15½¢ and more asked in other quarters.

Thursday's market was a dormant and quiet affair, with traders reporting general buying interest lacking, while offerings again on medium and lower grades were readily available at list prices. Fancy tallow was less plentiful in supply and some dealers were asking up to 17¢, but no particular inquiry was registered.

TALLOW: The closing quotations on tallow Thursday were from ¼ to ½¢ lower than the prices listed a week ago, basis car lots, f.o.b. producer's plant. Edible tallow was quoted at 17¢; fancy, 16¢; choice, 15½¢; prime, 15¼¢; special, 15¢; No. 1, 14¢; No. 3, 13½¢; and No. 2, at 12½¢.

GREASES: The grease market also registered declines of ¼ to ½¢ under the quotations of last week. Choice

EASTERN FERTILIZER MARKET

New York, July 29, 1948.

Trading continued in cracklings, tankage and blood on a steady basis with no change in market prices. Most producers are sold ahead and report the production has fallen off of most by-products.

Fishmeal has firmed up because most of the fish factories have withdrawn from the market.

Fertilizer chemicals remain in steady demand with most producers sold ahead under contract.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point	\$45.00
Blood, dried 16% per unit of ammonia	7.00
Unground fish scrap, dried, 90% protein nominal f.o.b.	
Fish Factory, per unit	1.75
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	44.50
In 100-lb. bags	48.00
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	7.00

Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 30% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.70

Dry Rendered Tankage	
40/50% protein, unground, \$1.80 per unit of protein	

white grease was quoted Thursday at 15@15½¢; A-white at 14½@15¢; B-white, 14¢; yellow, 13½¢; house, 13¢; brown, 12¢; and brown, 25 f.f.a. at 12½¢.

GREASE OILS: The market on grease oils this week displayed some action by both the buyer and sellers alike. Reports by traders indicated more buying interest, with increased sales in evidence. Prices however remained steady with last week's quotations. No. 1 lard oil was quoted Thursday at 22½¢,

BY-PRODUCTS MARKETS

(Chicago; Thursday, July 29, 1948.)

Blood	
Unit Ammonia	
Unground, per unit ammonia	**\$7.25@7.50

Digester Feed Tankage Materials	
Wet rendered, unground, loose	**\$7.25@7.50
Liquid stick, tank cars	8.75

Packinghouse Feeds	
Carlots, per ton	
50% meat and bone scraps, bulk	\$ 95.00@100.00
55% meat scraps, bulk	104.50@109.00
50% feeding tankage, with bone, bulk	83.35
60% digester tankage, bulk	100.00@105.00
80% blood meal, bagged	135.00@140.00
65% BPL special steamed bone meal, bagged	65.00

Fertilizer Materials	
Per ton	
High grade tankage, ground 10@11% ammonia	\$6.00
Bone tankage, unground, per ton	37.50@40.00
Hoof meal, per unit ammonia	6.50

Dry Rendered Tankage	
Per unit Protein	
Cake	1.70@1.75
Expeller	1.70@1.75

Gelatin and Glue Stocks	
Per cwt.	
Calf trimmings (limed)	\$2.50@2.75
Hide trimmings (green, salted)	1.75@2.00
Shewas and pizzles (green, salted)	1.75@2.00
Per ton	
Cattle jaws, skulls and knuckles	\$89.00
Pig skin scraps and trim, per lb.	.10

Animal Hair	
Winter coil dried, per ton	\$95.00@100.00
Summer coil dried, per ton	75.00
Cattle switches	4@54
Winter processed, gray, lb.	12@13
Summer processed, gray, lb.	74

*F.O.B. shipping point. ax—asked; n—nominal.
**Quoted del'd basis.

prime burning oil at 24¼¢, and acidless tallow at 22¢.

NEATSFOOT OILS: The neatsfoot oils market this week was improved generally, with traders reporting increased sales and buyers reaching for additional product. No material change in the price structure was registered with prices unchanged from last week's quotations.



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HAMMER MILLS

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PACKING
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BY-PRODUCTS**

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PIQUA, OHIO

VEGETABLE OILS

The vegetable oils market this week was again relatively quiet, with only scattered sales reported. Buying interest was practically nil, and then only for spot shipments at lower prices if obtainable. Buyers were reluctant to buy extensively, and desired to limit their transactions not beyond August, particularly in view of their anticipation of further price declines.

SOYBEAN OIL: The soybean oil market this week was rather mixed, with reports from traders indicating some spot sales having been made at about a 21c level. Asking prices in some instances reached 21½c. Trading as a whole was limited to the nearby months, with a few scattered sales having been reported. The market closed Thursday at 20¾c bid and 21¼c asked, or an increase of ¼ to ¾c, over last week's quotation.

CORN OIL: No material change was in evidence in the corn oils market this week, and only light trading was reported. Inventories of the old crop are limited, which has influenced some strength in this commodity. The closing quotation Thursday was 24c bid, or an advance of 1c over the quotation of last week.

COCONUT OIL: In spite of the drastic price reduction of copra the past week, coconut oil remained about steady

this week, with no material change registered in price. Traders reported only a few scattered sales. The closing quotations Thursday were 20c, asked, unchanged from the previous week.

PEANUT OIL: Some strength was evidenced in the peanut oil market this week; however, only light and scattered trading was reported by tradesmen. The closing quotations Thursday were on the basis of 26c asked, representing an advance of 1c over last week's price.

COTTONSEED OIL: Only nominal trading was reported this week in the cottonseed oil market, and sales as a whole were confined to the nearby months. Prices remained about steady for spot shipments, with futures selling at slightly lower levels. Bleachable cottonseed oil futures lost some strength

FATS-OILS ALLOCATIONS

Emergency export allocations and exchanges approved by the U. S. Department of Agriculture during the week ended July 23 included 165,000 lbs. of stearic acid and 275,000 lbs. of oleic acid allocated to Cuba, commercial procurement; 140,000 lbs. of stearine, 18,000 lbs. of "other" inedible fats and oils, and 23,000 lbs. of fish oil allocated to Burma, commercial procurement, and 206,000 lbs. of inedible tallow and grease allocated to Ecuador in exchange for an equivalent quantity of copra, commercial procurement.

from the early part of the week, apparently influenced by contract liquidation. Valley, Southeast and Texas closed Thursday at 25½c paid and bid, unchanged from the quotations of last week.

Quotations on the N. Y. futures market for the first four days of this week were as follows:

MONDAY, JULY 26, 1948

	Open	High	Low	Close	Fr. cl.
Sept.	*24.25	24.45	23.40	*23.35	24.38
Oct.	*23.20	22.85	22.55	*22.55	23.20
Dec.	*22.95	23.10	22.35	*22.35	22.95
Jan.	*22.25	*22.10	22.50
Mar.	*22.70	*22.20	22.70
May	*22.30	*22.00	22.70
July, '49....	*22.20	*21.75	22.70

Total sales: 85 contracts.

TUESDAY, JULY 27, 1948

	Open	High	Low	Close	Fr. cl.
Sept.	*23.05	23.25	22.45	*22.40	23.35
Oct.	*22.50	22.65	21.90	*21.75	22.55
Dec.	*22.20	22.30	21.75	*21.75	22.35
Jan.	*21.75	*21.25	22.10
Mar.	*22.00	21.80	21.75	*21.60	22.20
May	*22.10	*21.00	22.00
July, '49....	*21.75	*21.50	21.75

Total sales: 203 contracts.

WEDNESDAY, JULY 28, 1948

	Open	High	Low	Close	Fr. cl.
Sept.	22.50	22.75	22.20	*22.60	22.40
Oct.	*21.75	22.00	21.70	*22.05	21.75
Dec.	*21.70	22.10	21.70	*22.05	21.75
Jan.	*21.75	*21.00	21.25
Mar.	*21.75	*21.80	21.60
May	*21.70	*21.75	21.60
July, '49....	*21.25	*21.25	21.50

Total sales: 114 contracts.

THURSDAY, JULY 29, 1948

	Open	High	Low	Close	Fr. cl.
Sept.	*22.30	22.70	22.50	*22.60	22.60
Oct.	*21.85	22.20	22.05	*22.05	22.05
Dec.	*21.85	22.10	21.92	*22.00	22.05
Jan.	*21.50	*21.75	21.60
Mar.	*21.60	*21.80	21.80
May	*21.65	*21.75	21.75
July, '49....	*21.35	*21.25	21.25

Total sales: 33 contracts.

*Bid. †Nominal. ‡Asked.

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THAT'S right. The Oakite Hot-Spray Unit shown above and one man is a time-saving team for cleaning smokehouse walls.

ALL YOU DO is flick the switch and this Oakite unit sprays on an even soil-loosening cleaning solution at the rate of 2 gallons a minute at 30 lbs. pressure. It quickly soaks off heavy layers of grease, soot, creosote from walls,

ceilings, ducts. Does not cloud up room. Follow with hose-rinsing to float off loosened soils. Also cleans steam coils, tables, kettles, vats, floors, trucks.

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Cedar Falls, Iowa

HIDES AND SKINS

Good movement of packer hides throughout week—Heavy native steers up $1\frac{1}{2}c$ —Heavy cows $\frac{1}{2}c$ —lighter—light branded steers up $1c$ —light cows moving at steady prices—Packer calf offered out late this week at steady to shade higher prices.

Chicago

PACKER HIDES.—The packer hide market was active, with trading spread throughout the week. Heavy cows and steers showed further strength, the former moving up $\frac{1}{2}c$ at $1c$, points considered, while all-heavy native steers moved at $1\frac{1}{2}c$ advance. Branded steers sold at steady prices for the heavy end, while light Texas steers moved up a cent at the close of previous week. Light native cows have been in fair supply and moved at steady prices, with River points and northers going at the same price level. A few very light average point branded cows and light native cows brought a premium over the going market.

Reported sales so far this week total a little over 80,000 hides, including 15,000 southeast small plant hides moving on all-weight basis. Heavy cows are fairly well sold up in most directions, and steers generally are in good shape; a few light cows are still available at steady prices.

At early mid-week, one packer sold 1,200 June-July all-heavy native steers at $31c$, f.o.b. Sioux City, equal to about $31\frac{1}{2}c$, Chgo., or $1\frac{1}{2}c$ over the nominal price quoted previous week. All-light native steers are quoted $31@31\frac{1}{2}c$ nom., pending trading. Mixed light and heavy native steers last sold at $31c$ for June-July take-off and quoted nominally unchanged in the absence of trading.

At the end of last week, one packer sold 800 May forward extreme light native steers at $34\frac{1}{2}c$, steady with price paid earlier for July take-off.

One packer sold a total of 7,500 June-July branded steers early; butt brands sold at $26\frac{1}{2}c$, f.o.b. River points, and $27c$, f.o.b. St. Louis; Colorados sold at $26\frac{1}{2}c$, f.o.b. River points, and $26\frac{1}{2}c$, f.o.b. St. Louis. Later, two packers sold 2,500 June-July butt brands at $27c$, f.o.b. Chgo. and Chgo. freight basis; 1,300 July Colorados sold at $26\frac{1}{2}c$, f.o.b. Omaha, and 1,300 at $26\frac{1}{2}c$, f.o.b. Chgo.; 1,200 July Colorados sold in another quarter at $26\frac{1}{2}c$, steady. On later trading, 1,500 butt brands sold at $26\frac{1}{2}c$, and 1,400 Colorados at $25\frac{1}{2}c$, f.o.b. Denver, figuring a shade better than $27c$ and $26\frac{1}{2}c$, respectively, Chgo. freight basis.

One lot of 1,200 June-July heavy Texas steers sold at $27c$, about steady basis. At the close of last week, a local packer sold 1,800 April forward light Texas steers at $29\frac{1}{2}c$, or a cent over previous week's nominal quotation; at mid-week, another packer sold 1,500 mixed light branded steers at $29\frac{1}{2}c$, f.o.b. Kansas City, figuring steady. Ex-

treme light Texas steers moved up a cent at the close of last week when a local packer sold 700 May forward take-off at $33c$.

One packer sold 3,500 July heavy native cows at the opening of the week, Chicago take-off going at $32c$, and River points at $31\frac{1}{2}c$; at mid-week, 2,600 July heavy cows sold at $32\frac{1}{2}c$, f.o.b. St. Paul, equal to $32\frac{1}{2}c$, Chgo. basis, and 1,400 May to July take-off sold at $32c$, f.o.b. Milwaukee.

Light native cows appear to still top at $30c$, except for very light average points. At the close of last week the Association sold 1,800 July Chgo. light cows at $30c$; 5,500 St. Pauls sold early this week about same basis; 3,100 June-July northern light cows sold later at $30c$; 2,500 June-July light cows sold at $30c$, f.o.b. Des Moines, with a few extreme light native steers included; 1,800 St. Pauls sold at $30c$; 3,600 River points sold at $30c$; 1,800 June-July Oklahoma City light cows sold at $31c$, a very light average point; 3,600 Omaha light cows sold at $30c$; 7,900 more River points sold at $30c$ for July take-off, with a few Junes included at $29\frac{1}{2}c$.

Branded cows moved previous week at $29c$ for northers and $29\frac{1}{2}c$ for light average southwestern points. The only trading so far this week has been the sale of 2,200 at $30c$, f.o.b. Lake Charles, a very light average premium point.

Packer bulls are quotable at last trading prices, $20c$ for natives and $19c$ for branded bulls of current take-off.

One local packer sold 15,000 southeast small plant all-weight hides running fairly light average; natives sold at $30\frac{1}{2}c$, flat for No. 1's and No. 2's, and brands a cent less, f.o.b. shipping points.

Inspected slaughter was off slightly for the week ended July 24, cattle kill being estimated at 261,000 head, three per cent under the 268,000 of previous week, and eight per cent under the 283,000 of same week last year. Calf slaughter was down to 142,000 head, as against 149,000 previous week, and 152,000 same week a year ago.

Top grade steers sold again this week at $\$41.00$ on the Chicago live market, within $25c$ of the all-time peak. Prospects of relief from present prices vanished with the recent announcement by the Dept. of Agriculture that prices for the present corn crop, the largest in the history of the country, would be supported at 90 per cent of parity as of October 1, but that parity basis on October 1 was expected to be considerably higher than at present.

OUTSIDE SMALL PACKER.—Tanner buyers in the small packer market are becoming rather choosy, according to traders, and not inclined to follow recent asking prices. Some quote $45/50$ lb. midwest hides around $25@25\frac{1}{2}c$, selected, for actual trading, and $20/42$ lb. avge. around $27@27\frac{1}{2}c$, selected; some

41 lb. southwestern stock is reported available at down to $28c$, flat.

PACIFIC COAST.—There has been no news from the Pacific Coast market since the sale previous week by one of the larger killers of June-July hides at $27\frac{1}{2}c$ for cows and $24\frac{1}{2}c$ for steers, flat, f.o.b. shipping point.

PACKER CALF AND KIPS.—Packer calfskins have been quiet, so far this week. Last trading in northern heavy calf, $9\frac{1}{2}/15$ lbs., was at $60c$ for June skins, about three weeks back; bids of $60c$ have been reported a couple of times since for northern lights under $9\frac{1}{2}$ lbs., and one small sample lot of 600 sold last week at $62\frac{1}{2}c$. Late this week, one packer offered out some July and early Aug. calf; northers were offered at $62\frac{1}{2}c$ for lights and heavies; St. Louis June-July calf was offered at $57\frac{1}{2}c$ for heavies and $60c$ for lights; car River point calf was offered at $55c$ for heavies and $60c$ for lights.

Packer kips have been quiet but apparently steady. Last trading in June northern kips, previous week, was at $42\frac{1}{2}c$ for natives, $37\frac{1}{2}c$ for overweights, with brands at $2\frac{1}{2}c$ less in each instance. Southern kips are quoted nominally $2\frac{1}{2}c$ under northers.

SHEEPSKINS.—Packer shearings continue in a firm position, with production off considerably in a seasonal way. Four cars of No. 1 shearings were reported moving this week at $\$3.75$, selected for mouton tanners. Some houses report production of lower grades negligible at present, and quote $\$1.70@1.80$ in a nominal way; however, two cars No. 2's were reported to have moved this week at $\$1.80$. No. 3's are quoted in a range of $\$1.30@1.40$, with a few reported moving in a small way at $\$1.35$. There has been no trading reported as yet on new pickled skins and sellers talk around $\$15.00$ per doz.

CHICAGO HIDE QUOTATIONS

PACKER HIDES				
	Week ended	Previous	Cor week.	
	July 29, '48	Week	1947	
Nat. str.	31 @31 $\frac{1}{2}$	@31	@28 $\frac{1}{2}$	
Hvy. Tex. str.	@27	@27 $\frac{1}{2}$	@26 $\frac{1}{2}$	
Hvy. butt				
brnd'd str.	@27	@27 $\frac{1}{2}$	@26 $\frac{1}{2}$	
Hvy. col. str.	@26 $\frac{1}{2}$	@26 $\frac{1}{2}$	@26	
Ex-light Tex.				
str.	@33	@32	28 @29	
Brnd'd cows.	29 @29 $\frac{1}{2}$	29 @29 $\frac{1}{2}$	27 $\frac{1}{2}$ @28	
Hvy. nat. cows.	32 @32 $\frac{1}{2}$	@31 $\frac{1}{2}$	@28 $\frac{1}{2}$	
Lt. nat. cows.	@30	@30	30 @31	
Nat. bulls.	20 @20 $\frac{1}{2}$	20 @20 $\frac{1}{2}$	19 @19 $\frac{1}{2}$	
Brnd'd bulls.	19 @19 $\frac{1}{2}$	19 @19 $\frac{1}{2}$	18 @18 $\frac{1}{2}$	
Calfskins, Nor.	@60	@60	72 $\frac{1}{2}$ @60	
Kips, Nor. nat.	@42 $\frac{1}{2}$	@42 $\frac{1}{2}$	@55	
Kips, Nor. brnd	@40	@40	@32 $\frac{1}{2}$	
Slunks, reg.	@3.00	@3.00	@3.25	
Slunks, hrls.	@1.15	@1.15	@1.10	

CITY AND OUTSIDE SMALL PACKERS				
Nat. all-wts.	25 @28	26 @29	28 @27	
Brnd'd all wts.	24 @27	25 @28	22 @26	
Nat. bulls	16 @17	16 @17	16 @16 $\frac{1}{2}$	
Brnd'd bulls.	15 @16	15 @16	15 @15 $\frac{1}{2}$	
Calfskins	43 @45	43 @45	@40	
Kips, nat.	32 @33	32 @33	@42	
Slunks, reg.	2.75 @3.00	2.75 @3.00	3.00 @3.25	
Slunks, hrls.	@1.00	@1.00	@1.00	

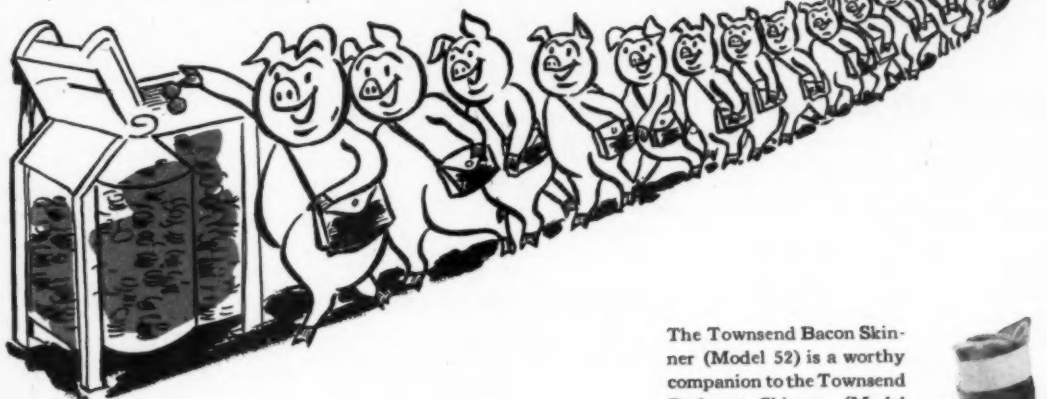
All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.


COUNTRY HIDES				
All-weights	21 @22	20 $\frac{1}{2}$ @21 $\frac{1}{2}$	21 @23	
Bulls	13 @13 $\frac{1}{2}$	13 @13 $\frac{1}{2}$	13 @14	
Calfskins	23 @26	23 @26	40 @43	
Kipkins	22 @22	22 @23	30 @32	

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.				
Pkr. shearings	@3.75	@3.75	2.25 @2.35	
Dry pelts	@32	@32	@27	
Horsehides	10.25 @11.50	9.75 @11.25	7.50 @8.25	

Collect this extra 20¢ from every hog



 Yes, 20 cents or more from every hog, extra profit for you, from the extra bacon-yield produced by the Townsend Bacon Skinner.

Multiply that 20 cents by your weekly hog-kill—and you'll see how much the Townsend Bacon Skinner earns for you each week—how quickly it pays for itself.

No other skinning method has ever approached the Townsend for close-cutting, high-yield performance. Townsend **GUARANTEES 1%** higher yield—and ordinarily delivers over 2%, from bellies of any average.

The Townsend Bacon Skinner is a specialized machine for one special job—skinning bellies, fresh or smoked. Its greater speed means high output per man-hour. Its closer trim means higher yield per belly. Both together mean a higher profit margin for your provision department—and your over-all operation.

The Townsend Bacon Skinner (Model 52) is a worthy companion to the Townsend Pork-cut Skinner (Model 27) the versatile machine that reduces the cost of skinning any pork cut.



TOWNSEND ENGINEERING COMPANY 345 E. Second St., Des Moines, Iowa

N. Y. HIDE FUTURES

MONDAY, JULY 26, 1948

	Open	High	Low	Close
Sept.	26.55b	26.67	25.90	25.88b
Dec.	26.40b	26.49	25.75	25.80b
Mar.	26.00-25	26.10	25.20	25.25b
June, '49.	25.40b	24.75n

Closing 75 to 85 points lower; sales 55 lots.

TUESDAY, JULY 27, 1948

Sept.	25.80b	26.50	26.15	26.25b
Dec.	25.85-87	26.30	25.85	26.11b
Mar.	25.38b	25.85	25.45	25.70b
June, '49.	24.90b	25.20b

Closing 31 to 45 points higher; sales 120 lots.

WEDNESDAY, JULY 28, 1948

Sept.	26.50	26.50	26.19	16.19
Dec.	26.25	26.25	25.97	25.97
Mar.	25.45b	25.75	25.60	25.46b
June	25.15b	24.96b

Closing 6 to 24 points lower; sales 59 lots.

THURSDAY, JULY 29, 1948

Sept.	26.10	26.15	25.90	25.91b
Dec.	25.85	25.84	25.65	25.71b
Mar.	25.35	25.35	25.20	25.21b
June, '49.	24.78	24.74b

Closing 22 to 28 points lower; sales 40 lots.

FRIDAY, JULY 30, 1948

Sept.	25.86	25.86	25.50	25.55
Dec.	25.60-55	25.65	25.25	25.25b
Mar.	25.10	25.10	24.77	24.60b
June	24.40b	24.50	24.50	24.10b

Closing 36 to 64 points lower; sales 117 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 24, 1948, were 6,488,000 lbs.; previous week 5,286,000 lbs.; 1948 to date 195,685,000 lbs., same period 1947, 219,281,000 lbs.

Shipments from Chicago, same week, were 4,029,000 lbs.; previous week 6,631,000 lbs.; 1948 to date, 140,040,000; corresponding period last year, 278,932,000.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	25½pd & b
Southeast	25½pd & b
Texas	25½pd & b
Soybean oil, in tanks, f.o.b. mills	
Midwest	20¼b & 21¼ax
Corn oil, in tanks, f.o.b. mills	24b
Coconut Oil, Pacific Coast	20ax
Peanut oil, f.o.b. Southern points	20ax
Cottonseed foots	
Midwest and West Coast	3¼
East	3¼

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	39
White animal fat	39
Milk churned pastry	37
Water churned pastry	36

WEEK'S CLOSING MARKETS

HOG WEIGHTS AND COSTS

Average weights and costs of hogs at six markets during June, 1948, as reported by USDA:

	BARROWS AND GILTS		SOWS	
	June 1948	June 1947	June 1948	June 1947
Chicago	\$23.62	\$23.32	\$20.83	\$18.28
Kansas City	24.47	24.01	19.89	18.54
Omaha	22.49	22.65	20.81	19.50
St. Louis Nat'l				
Stk. Yds.	25.16	23.96	20.34	19.12
St. Joseph	24.30	24.02	20.42	18.47
St. Paul	22.46	22.43	20.83	19.31

Average Weight in Pounds

Chicago	275	263	403	414
Kansas City	251	240	407	422
Omaha	295	272	371	384
St. Louis Nat'l				
Stk. Yds.	225	230	399	407
St. Joseph	254	242	385	411
St. Paul	304	290	359	365

BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y. in the month of June 1948 are reported by USDA as follows:

	Cattle	Calves	Hogs	Sheep
Receipts	19,234	19,130	7,217	36,913
Shipments	10,786	14,730	2,883	29,480
Local slaughter	8,565	4,394	4,193	7,227

LIVESTOCK CAR LOADINGS

A total of 10,218 cars were loaded with livestock during the week ended July 10, 1948, according to the Association of American Railroads. This was a decrease of 2,801 cars from the same week a year earlier and a decrease of 11,605 cars from the same week, 1946.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended July 24.

	Week July 24	Previous week	Cor. wk. 1947.
Cured meats, pounds	22,735,000	22,884,000	19,136,000
Fresh meats, pounds	32,619,000	29,405,000	40,513,000
Lard, pounds	3,336,000	5,190,000	3,682,000

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was up \$1.00 from the previous week and the average was up \$1.10. Most provision prices were up slightly from last week. Friday prices were: Under 12 pork loins, 64@65; 10/14 green skinned hams, 59; Boston butts, 47@48; 16/down pork shoulders, 41; under 3 spareribs, 44@45; 8/12 fat backs, 16½; regular pork trimmings, 26½@27; 18/20 DS bellies, 28½; 4/6 green picnics, 43; 8/up green picnics, 32½.

Cottonseed Oil

Closing prices for cottonseed oil futures Friday at New York were reported as follows: Sept. 22.10b, 22.25ax; Oct. 21.75b, 21.85ax; Dec. 21.65; Jan. 21.65n; Mar. 21.60b, 21.90ax; May 21.60n; July 21.50n. Sales totaled 98 lots.

FLASHES ON SUPPLIERS

MILPRINT, INC.: M. T. Heller, founder and long-time president of this Milwaukee firm, has announced his retirement. He will be succeeded by his brother, William Heller, but will remain as chairman of the board. Other changes announced include the appointment of Roland N. Ewens as executive vice-president and treasurer; Roy E. Hanson as vice president in charge of sales; Bert Heffer, vice president and sales manager; Lester R. Zimmerman, vice president, and Shy Rosen, vice president in charge of eastern operations. Jack Manion and Paul Hultkrans of the Milwaukee office have been appointed assistant general sales managers, it was also announced.

NATIONAL SMOKEHOUSE EQUIPMENT, INC.: Claud S. McMullen, president, announces that effective August 1, his company's office will be located at 475 Fifth ave., New York 17. The company's plant is in Clifton, N. J.

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ST. CLAIR, MICHIGAN

LIVESTOCK MARKETS *Weekly Review*

32,000,000 Cattle- Calf Kill Is Goal Set for 1948-49

NATIONAL goals for 1949 production of several important farm commodities, which are being recommended to the states by the U. S. Department of Agriculture, include a beef goal which calls for careful culling of cattle numbers by January 1 in order to maintain healthy, well-balanced herds while increasing meat supplies in the months ahead. The recommendations are being submitted to state USDA councils for local consideration and possible adjustment within the national pattern. State and final national goals will be announced later, following state review and suggestions.

The Department recommends a beef cattle breeding herd goal which would maintain not less than 15,500,000 head of beef cows on farms and ranches on next January 1. Achieving this goal would result in a further moderate decrease of about 500,000 head below the number on farms last January 1. Better management, improved feeding practices and thorough culling are urged to put the cattle industry in better position to supply the meat requirements of an increasing population.

A slaughter goal of 32,000,000 head of all cattle and calves, for the year July, 1948-June, 1949, is recommended. This is in line with the beef cattle breeding goal and the expected volume of cattle feeding. While this recommended slaughter would mean a further small decrease in breeding herd numbers, it would provide a larger quantity of beef and veal than would be available if cattle numbers were held at present levels or increased. These beef and veal supplies will be needed in the months ahead, with pork produc-

tion expected to be less than in the previous year and with meat demand expected to continue abnormally strong. The recommended slaughter would be about 7 per cent less than the number of animals slaughtered in each of the last two similar 12-month periods, with feeding to heavier weights probably offsetting this to some extent. The goal is regarded as the most practicable one in view of the various factors which must be considered.

CANADIAN CATTLE FOR U.S.?

Canada may lift its embargo on shipments of cattle to the United States around September 1, according to recent reports. The exportable surplus, after allowing for home needs and commitments to the United Kingdom, may amount to 100,000 to 150,000 head. Most of the cattle would probably be light feeders but some would be slaughter stock.

As of July 10, good steers averaged \$20.37 at Toronto; \$19.85 at Montreal; \$19.94 at Winnipeg; \$19.70 at Calgary and \$19.85 at Edmonton.

The American duty on Canadian cattle is 1½¢ per pound with a limitation on the number that can be imported at this low tariff rate.

NEW ZEALAND MEAT TO U.K.

A seven-year agreement under which the United Kingdom will buy most of New Zealand's exportable meat and dairy products was announced recently by British Food Minister John Strachey. New Zealand will sell to the U.K. its exportable lamb, mutton, beef and veal until September, 1955, and its pork until 1952.

Take an interesting few minutes trip Up and Down the Meat Trail.

LIVESTOCK AT 68 MARKETS

CATTLE (EXCLUDING CALVES)

	Total receipts	Local slaughter	Total shipments
June, 1948	1,540,880	797,882	731,444
June, 1947	1,775,091	885,828	800,491
Jan.-June, 1948	8,268,173	4,209,775	3,958,928
Jan.-June, 1947	10,131,947	5,392,889	4,651,231
5-yr. av.			
(June, 1943-47) ..	1,418,406	617,916	791,822

CALVES

June, 1948	585,620	342,706	237,817
June, 1947	608,929	358,137	255,300
Jan.-June, 1948	2,848,853	1,630,453	1,140,589
Jan.-June, 1947	3,206,092	2,033,158	1,170,951
5-yr. av.			
(June, 1943-47) ..	500,996	285,364	209,914

HOGS

June, 1948	2,862,722	1,911,271	931,174
June, 1947	2,328,917	1,610,023	695,483
Jan.-June, 1948	15,877,330	10,231,838	5,566,122
Jan.-June, 1947	14,646,907	10,149,715	4,438,094
5-yr. av.			
(June, 1943-47) ..	2,639,973	1,924,955	715,266

SHEEP AND LAMBS

June, 1948	1,590,180	820,975	700,479
June, 1947	1,982,281	858,711	1,119,366
Jan.-June, 1948	8,125,072	4,284,092	3,820,513
Jan.-June, 1947	9,570,029	4,721,821	4,846,835
5-yr. av.			
(June, 1943-47) ..	2,282,464	1,066,162	1,215,656

JUNE TRUCK RECEIPTS

The USDA reports the total salable receipts and drive-ins at 68 markets in June as follows:

TOTAL SALABLE RECEIPTS

	June, 1948	June, 1947
Cattle	1,540,880	1,775,091
Calves	585,620	608,929
Hogs	2,862,722	2,328,917
Sheep	1,590,180	1,982,281

TOTAL DRIVE-IN RECEIPTS

Cattle	1,140,505	1,244,775
Calves	413,594	430,105
Hogs	2,181,446	1,797,022
Sheep	855,492	865,190

Note: Total receipts represent livestock movements at the specified markets, including through shipments and direct shipments to packers when such shipments pass through the stockyards.

USDA reports drive-in receipts constituted 74.0 per cent of the cattle, 70.6 per cent of the calves, 76.2 per cent of the hogs and 53.8 per cent of the sheep and lambs received in June, compared with 70.1, 70.6, 75.4 and 43.6 per cent, respectively, in June 1947.



Your Guide
TO LIVESTOCK
BUYING EFFICIENCY

KENNETT-MURRAY
LIVESTOCK BUYING ORGANIZATION

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Indianapolis, Ind. La Fayette, Ind. Louisville, Ky.
Nashville, Tenn. Sioux City, Ia. Montgomery, Ala.

Order Buyer of Live Stock
L. H. McMURRAY, Inc.
INDIANAPOLIS, INDIANA
Telephone: Franklin 2927

Central
Livestock Order Buying Co.

SOUTH ST. PAUL WEST FARGO BILLINGS
Minn. Phone: Lincoln 1924 North Dakota Montana

LIVESTOCK EXPORTS-IMPORTS

	May 1948 No.	May 1947 No.
EXPORTS (domestic):		
Cattle for breeding.....	368	213
Other cattle.....	6	31
Hogs (swine).....	20	23
Sheep.....	33	143
Horses for breeding.....	31	37
Other horses.....	80	1,929
Mules, asses and burros.....	785	314
IMPORTS—		
Cattle for breeding, free—		
Canada.....	4,820	2,761
Cattle, other, edible (dut.)—		
Canada.....		
Over 700 pounds (Dairy).....	8,403	3,900
(Other).....	28	1
200-700 pounds.....	458	252
Under 200 pounds.....	1,335	825
United Kingdom.....		
Over 700 pounds (Dairy).....		
(Other).....	2	
Hogs—		
For breeding, free.....	160	226
Edible, except for breeding ¹ (dut.).....	1	30
Horses—		
For breeding, free.....	12	25
Other (dut.).....	188	274
Sheep, lambs, and goats, edible (dut.).....		
¹ Number of hogs based on estimate of 200 pounds per animal.		

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during May as reported by the U. S. Department of Agriculture.

	May 1948 Per- cent	Apr. 1948 Per- cent	May 1947 Per- cent
Cattle—			
Steers.....	52.2	60.6	54.7
Heifers.....	8.8	8.8	12.0
Cows.....	35.0	27.4	29.5
Cows and heifers.....	43.8	36.2	41.5
Bulls and stags.....	4.0	3.2	3.8
Canners and cutters ¹	15.3	11.2	12.0
Hogs—			
Sows.....	6.8	2.0	8.2
Barrows and gilts.....	92.5	96.6	91.2
Stags and boars.....	.7	.5	.6
Sheep and lambs—			
Lambs and yearlings.....	84.5	95.3	90.1
Sheep.....	15.5	4.7	9.9

¹Included in all cattle classifications.

NATIONAL BARROW SHOW

Official rules and the premium list for the National Barrow Show, to be held at Austin, Minn., on September 13, 14, 15 and 16, were issued recently. Among the features of the show will be the contest for truckloads of 15 market hogs, and the carcass contest in which 70 market hogs will be entered, and in which the championship will go to the owner of the hog with the best carcass.

The carcass contest committee is headed by Fred J. Beard, U. S. Department of Agriculture, and will include Harry Spahn; Geo. A. Hormel & Co. Virgil Smith, Western Buyers, Algona, Ia., will be head judge of champions and one of his advisors will be L. P. Reeve of Hormel. Truckloads will be judged by Reeve of Hormel, C. R. Adams of Wilson & Co.; M. E. Corcoran, Cudahy Packing Co.; Fred Gunkel, Oscar Mayer & Co.; R. G. Plager, John Morrell & Co.; W. T. Reneker, Swift & Company; Howard Stone, Rath Packing Co., and Edward N. Wentworth, Armour and Company.

DANISH HOG SITUATION

Although sow numbers in Denmark are about 15 per cent below a year earlier, the U. S. Department of Agriculture's Office of Foreign Agricultural Relations has reported that bred sows in that country are almost at last year's June level. This is the usual seasonal rise in numbers of bred sows and is due to a higher breeding ration. Suckling pigs, pigs and slaughter hogs are about 34 and 24 per cent, respectively, below a year earlier, while total numbers of hogs continue to be about 26 per cent below June, 1947. However, with bred sow numbers near last year's level, a check in the downward trend in hog numbers is indicated.

SALABLE LIVESTOCK AT 12 MARKETS

U. S. Department of Agriculture report of June receipts of salable livestock at the seven leading markets with totals including five other markets:

CATTLE			
	June 1948	June 1947	
Chicago.....	152,208	168,792	
Kansas City.....	87,581	92,137	
Omaha.....	119,187	151,537	
E. St. Louis.....	71,101	72,736	
St. Joseph.....	37,573	46,218	
Sioux City.....	85,522	127,105	
So. St. Paul.....	83,839	88,096	
*Totals.....	853,906	991,217	
¹ Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.			
CALVES			
Chicago.....	13,194	14,115	
Kansas City.....	16,447	16,781	
Omaha.....	6,359	4,600	
E. St. Louis.....	35,581	33,065	
St. Joseph.....	8,960	8,086	
Sioux City.....	1,771	1,919	
So. St. Paul.....	196,166	142,396	
*Totals.....	185,763	193,763	
¹ Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.			
HOGS			
Chicago.....	224,930	155,317	
Kansas City.....	52,166	51,806	
Omaha.....	186,384	192,237	
E. St. Louis.....	208,540	217,110	
St. Joseph.....	93,901	96,103	
Sioux City.....	192,900	169,078	
So. St. Paul.....	196,166	142,396	
*Totals.....	1,457,659	1,120,001	
¹ Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.			
SHEEP AND LAMBS			
Chicago.....	28,680	18,426	
Kansas City.....	95,725	94,167	
Omaha.....	34,306	46,096	
St. Joseph.....	37,772	31,569	
Denver.....	21,300	18,953	
Oklahoma City.....	14,172	12,132	
So. St. Paul.....	19,615	12,385	
*Totals.....	632,068	673,093	
¹ Includes seven markets named, plus Cincinnati, Fort Worth, Indianapolis, E. St. Louis and Sioux City.			

Watch the Classified Advertisements page for bargains in equipment and supplies.

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LIVESTOCK

Livestock
July 28, 1948
Administrative
HOGS (Quota)
hard hogs)
BARROWS
Good and C
120-140 lb
140-160 lb
160-180 lb
180-200 lb
200-220 lb
220-240 lb
240-270 lb
270-300 lb
300-330 lb
330-360 lb
Medium:
160-220 lb
SOWS:
Good and C
270-300 lb
300-330 lb
330-360 lb
360-400 lb
Good:
400-450 lb
450-550 lb
Medium:
250-550 lb
PIGS (Slaug
Medium an
90-120 lb
SLAUGHTER
STEERS, C
900-1100
900-1100
1100-1300
1300-1500
STEERS, C
700-900
900-1100
1100-1300
1300-1500
STEERS, M
700-1100
1100-1300
STEERS, C
700-1100
HEIFERS,
600-800
800-1000
HEIFERS,
600-800
800-1000
HEIFERS,
600-800
800-1000
COWS (AI
Good ...
Medium
Cull & co
Canners
BULLS (Y
Beef, goo
Sausage,
Sausage,
Sausage,
com.,
VEALERS
Good &
Com. &
Cull, 75
CALVES
Good &
Com. &
Cull ...
SLAUGHT
LAMBS (G
Good &
Med. &
Common
YRLG. W
Good &
Med. &
EWERS:
Good &
Com. &
Quota
medium an
recent lot
medium gr
Quota

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, July 28, 1948, reported by the Production & Marketing Administration:

Quotations based on hard hogs	St. L. Natl. Yds.	Chicago	Kansas City	Omaha	St. Paul
BARROWS AND GILTS:					
Good and Choice:					
120-140 lbs.	\$24.50-27.00	\$24.00-28.00	\$25.00-26.75	\$23.50-25.75	\$28.75-29.00
140-160 lbs.	26.50-28.50	26.00-29.00	25.00-26.75	25.50-28.25	29.00-29.25
160-180 lbs.	28.00-30.00	28.50-29.50	26.25-28.25	25.50-28.25	29.00-29.25
180-200 lbs.	29.25-30.00	29.00-29.75	27.50-28.50	28.25-29.00	29.00-29.25
200-220 lbs.	29.25-30.00	29.25-29.75	28.00-28.50	28.25-29.00	29.00 only
220-240 lbs.	29.00-30.00	28.75-29.75	28.00-28.50	28.25-29.00	29.00 only
240-270 lbs.	28.00-29.50	27.75-29.00	27.00-28.25	26.75-28.75	25.25-29.00
270-300 lbs.	25.75-28.25	26.00-28.00	24.75-27.50	24.50-27.00	23.50-26.25
300-330 lbs.	24.50-26.25	24.75-26.25	24.25-25.25	23.00-25.00	23.00-24.50
330-360 lbs.	23.50-25.00	23.00-25.00	23.00-24.50	22.00-23.50	22.25-22.75
Medium:					
100-220 lbs.	23.00-29.25	27.00-29.00	25.50-28.00	23.25-28.50	27.75-28.75
SOVS:					
Good and Choice:					
270-300 lbs.	23.75-24.25	24.75-25.50	23.25-23.75	24.00-24.50	23.75-24.00
300-330 lbs.	23.75-24.25	24.00-25.00	23.25-23.75	23.00-24.25	23.50-24.00
330-360 lbs.	22.50-24.25	22.50-24.25	22.00-23.25	22.00-23.50	22.50-23.50
360-400 lbs.	20.75-23.25	21.00-23.00	20.75-22.25	20.75-22.50	21.00-22.75
Good:					
400-450 lbs.	19.75-21.25	20.25-21.25	20.00-21.50	20.00-21.00	20.00-21.00
450-550 lbs.	18.75-21.00	18.75-20.50	19.50-20.50	19.75-20.50	19.00-20.00
Medium:					
250-550 lbs.	17.50-23.50	17.00-24.50	19.00-22.00	19.00-23.50	18.25-18.75
PIGS (Slaughter):					
Medium and Good:					
90-120 lbs.	21.00-25.00	20.00-25.00			
SLAUGHTER CATTLE, VEALERS AND CALVES:					
STEERS, Choice:					
700-900 lbs.	37.50-39.00	38.00-39.25	36.50-39.50	37.00-39.25	37.50-39.00
900-1100 lbs.	37.50-39.50	38.50-40.00	37.50-40.00	37.25-40.00	37.50-39.50
1100-1300 lbs.	37.50-39.50	38.75-41.00	37.50-40.00	37.25-40.00	38.00-40.00
1300-1500 lbs.	37.50-39.00	38.75-41.00	37.00-39.50	36.75-39.25	38.00-40.00
STEERS, Good:					
700-900 lbs.	32.50-37.50	33.00-38.00	32.50-37.50	31.50-37.25	32.50-37.50
900-1100 lbs.	33.00-37.50	33.00-38.25	33.00-37.50	32.00-37.25	32.50-38.00
1100-1300 lbs.	33.00-37.50	33.00-38.75	33.00-37.50	32.00-37.25	32.50-38.00
1300-1500 lbs.	33.00-37.50	33.00-38.75	32.50-37.50	32.00-36.75	32.50-38.00
STEERS, Medium:					
700-1100 lbs.	26.00-32.50	23.50-34.00	23.00-33.00	25.25-32.00	26.50-32.50
1100-1300 lbs.	26.00-33.00	24.50-34.00	24.00-33.00	26.50-32.00	26.50-32.50
STEERS, Common:					
700-1100 lbs.	21.00-26.00	20.00-24.50	19.00-24.00	21.00-26.50	22.50-26.50
HEIFERS, Choice:					
400-800 lbs.	37.00-38.50	37.00-38.25	36.00-39.00	36.00-38.25	36.50-38.00
800-1000 lbs.	37.00-38.50	37.00-39.00	37.00-39.00	36.25-38.50	36.50-38.00
HEIFERS, Good:					
400-800 lbs.	32.00-37.00	32.50-37.00	31.00-37.00	31.50-36.25	32.00-36.50
800-1000 lbs.	32.00-37.00	32.50-37.00	32.00-37.00	31.50-36.25	32.00-36.50
HEIFERS, Medium:					
500-900 lbs.	22.50-32.00	18.50-23.00	22.00-32.00	24.50-31.00	25.50-32.00
HEIFERS, Common:					
500-900 lbs.	19.00-22.50	19.00-23.00	17.00-22.00	20.50-24.50	21.50-25.50
COWS (All Weights):					
Good					
23.50-25.50	24.50-28.00	22.50-25.00	22.50-25.00	23.00-25.00	
Medium					
20.50-23.50	22.00-24.50	20.00-22.50	20.00-22.50	21.00-23.00	
Cut. & com.					
17.00-20.50	17.50-22.00	17.75-20.00	17.75-20.00	17.50-21.00	
Canners					
15.00-17.00	14.50-17.50	15.00-17.75	16.00-17.75	16.00-17.50	
BULLS (Yrls. Excl.), All Weights:					
Beef, good					
25.00-25.50	26.00-27.50	24.00-24.50	24.50-25.25	25.00-26.00	
Sausage, good					
24.50-25.00	25.00-26.25	23.00-24.00	24.50-25.00	24.50-25.50	
Sausage, medium					
22.00-24.50	22.50-25.00	20.50-23.00	22.50-24.50	23.00-24.50	
Sausage, cut. & com.					
18.00-22.00	19.00-22.50	17.00-20.50	20.00-22.50	20.00-23.00	
VEALERS (All Weights):					
Good & choice					
28.00-31.00	27.00-30.00	24.00-28.00	26.00-29.00	26.00-33.00	
Com. & med.					
16.00-28.00	21.00-27.00	24.00-29.00	18.00-26.00	18.00-26.00	
Cull, 75 lbs. up.					
11.00-16.00	16.00-21.00	10.00-15.00	15.00-18.00	14.00-18.00	
CALVES (500 lbs. down):					
Good & choice					
26.00-32.00	24.00-26.00	24.00-30.00		24.00-28.00	
Com. & med.					
16.00-26.00	20.00-24.00	15.00-24.00		17.00-24.00	
Cull					
11.00-16.00	17.00-19.00	10.00-15.00		15.00-17.00	
SLAUGHTER LAMBS AND SHEEP:					
LAMBS (Spring):					
Good & choice					
29.00-30.00	28.50-29.00	28.50-29.00	28.00-29.00	28.50-29.30	
Med. & good					
24.00-25.50	23.50-28.00	23.50-28.25	23.75-27.75	24.00-28.25	
Common					
18.50-23.50	19.50-23.00	20.00-24.25	18.50-23.50	19.50-23.75	
YRLG. WETHERS:					
Good & choice					
25.00-26.50	23.50-24.00			24.50-25.75	
Med. & good					
22.00-24.50	20.50-23.25			22.00-24.25	
EWES:					
Good & choice					
10.00-11.00	11.50-12.25	10.50-11.25	10.25-11.25	11.50-12.25	
Com. & med.					
8.00-9.50	9.00-11.25	8.50-10.25	7.50-10.00	8.25-11.25	

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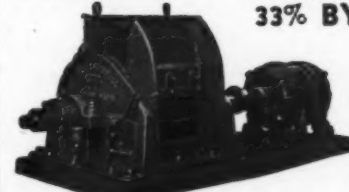
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SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended July 24, 1948.

CATTLE

	Week ended July 24	Prev. week	Cor. week, 1947
Chicago	16,306	21,016	16,769
Kansas City	20,947	23,503	22,892
Omaha	16,016	19,008	16,047
East St. Louis	8,293	9,801	12,756
St. Joseph	8,028	9,547	8,351
Sioux City	6,195	8,580	7,468
Wichita	5,980	4,366	5,448
New York & Jersey City	5,827	6,473	6,937
Oklahoma City	8,922	10,139	8,938
Cincinnati	5,166	6,956	4,478
Denver	6,699	7,094	7,653
St. Paul	14,364	15,028	14,347
Milwaukee	3,104	3,801	3,227

Total 126,747 145,462 139,331

HOGS

	Week ended July 24	Prev. week	Cor. week, 1947
Chicago	29,289	50,114	29,281
Kansas City	8,334	7,047	10,904
Omaha	33,214	28,761	30,307
East St. Louis	14,943	16,362	22,828
St. Joseph	15,062	14,970	16,583
Sioux City	17,490	14,887	19,769
Wichita	3,010	3,377	2,314
New York & Jersey City	22,848	24,671	23,296
Oklahoma City	6,567	8,346	6,748
Cincinnati	7,624	11,124	9,806
Denver	6,444	6,999	7,892
St. Paul	19,242	20,528	24,005
Milwaukee	3,487	4,161	2,843

Total 186,654 211,347 206,276

SHEEP

	Week ended July 24	Prev. week	Cor. week, 1947
Chicago	5,380	5,452	3,066
Kansas City	9,462	16,293	12,680
Omaha	14,942	13,573	13,135
East St. Louis	10,130	13,686	11,002
St. Joseph	8,315	13,804	12,047
Sioux City	3,806	4,291	4,158
Wichita	2,645	2,952	3,553
New York & Jersey City	36,421	41,877	39,777
Oklahoma City	3,668	6,433	4,418
Cincinnati	1,011	969	1,242
Denver	12,960	13,485	9,980
St. Paul	6,458	4,150	4,250
Milwaukee	736	796	679

Total 116,024 137,671 115,567

*Cattle and calves.

†Federally inspected slaughter, including direct.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on July 29:

CATTLE

Steers, med. & gd.	\$31.00@35.75
Steers, com. & med.	23.50@30.00
Cows, good	22.00@23.50
Cows, com. to med.	19.00@22.00
Cows, cut. & can.	16.00@19.00
Bulls, beef	25.00@27.50
Bulls, sausage	20.00@23.00

CALVES

Vealers, gd. & choice	\$27.00@30.00
Com. to med.	19.00@26.00
Culls	15.00@18.00

HOGS

Gd. & ch.	\$30.00@30.50
Sows	23.25@23.75

SPRING LAMBS

Gd. & ch.	\$28.00
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NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended July 24, 1948:

	Cattle	Calves	Hogs*	Sheep
Salable	476	1,795	804	1,457
Total (incl. directs)	2,750	8,235	15,499	26,225

Previous week:

Salable	310	1,416	711	1,110
Total (incl. directs)	5,299	7,684	16,167	29,243

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by the Production & Marketing Administration.)

Des Moines, Ia., July 29.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota for Thursday were:

Hogs, good to choice:	
160-180 lb.	\$25.50@29.00
180-240 lb.	27.75@29.00
240-300 lb.	25.00@28.75
300-360 lb.	22.75@25.75

Sows:

270-360 lb.	\$21.00@23.75
400-550 lb.	17.75@23.75

Receipts of hogs at Corn Belt markets for the week ended July 29 were reported to be:

	This week estimated	Same day last wk. actual
July 23	27,000	21,000
July 24	26,000	22,000
July 25	26,000	27,000
July 26	35,000	35,000
July 27	24,000	33,000
July 28	25,000	30,000

DRESSING YIELDS

For the week ended July 17, 1948 the average live and dressed weight (in lbs.) of animals killed in federally inspected plants were as follows: cattle, 931 and 502, for a dressing yield of 53.9 per cent; calves, 229 and 125, for a dressing yield of 54.5 per cent; hogs, 283 and 158, for a dressing yield of 55.8 per cent, and sheep, 89 and 41, for a dressing yield of 46.0 per cent.

HOG-CORN RATIO

Hog-corn price ratio at Chicago for the week ended July 24 was 11.6 for all purchases and 13.2 for barrows and gilts compared with 10.3 and 11.4 a year earlier. The July 24 ratio was based on No. 3 yellow corn at \$2.137 per bu. and hogs at \$24.88 for all purchases and barrows and gilts at \$28.18.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on July 29:

CATTLE

Steers, gd.	@34%
Cows, gd.	@25
Cows, com. & med.	19 @23
Cows, canners	15 1/2 @18 1/2
Bulls, sausage	22 1/2 @26
Vealers, med. to ch.	25 @31 1/2

HOGS

Gd. & ch.	27 1/2 @30
-----------	------------

CALVES

Med. to choice	25 @31 1/2
----------------	------------

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, July 24, 1948, as reported to THE NATIONAL PROVISIONER:

CHICAGO
Armour, 2,702; Swift, 1,085; Wilson, 2,223; Agar, 5,847; Shippers, 9,003; Others, 17,032.

Total: 16,306 cattle; 2,215 calves; 38,292 hogs; 5,380 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,188	846	1,551	2,124
Cudahy	2,774	674	951	2,197
Swift	2,810	1,081	1,575	2,841
Wilson	1,459	564	1,340	2,048
Central	311
Others	6,243	17	2,917	252

Totals 17,785 3,162 8,334 9,462

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	5,067	4,952	1,376	...
Cudahy	4,062	4,578	1,949	...
Swift	3,191	5,659	987	...
Wilson	2,132	4,581
Eagle	45
Greater Omaha	159
Hoffman	107
Rothschild	370
Roth	175
Kingman	1,011
Merchants	16
Others	10,174

Totals 16,335 31,944 4,312

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,795	2,124	3,870	5,014
Swift	4,060	3,083	5,027	4,910
Hunter	1,408	...	2,022	206
Heil	979	...
Krey	754	...
Laclede	991	...
Sieffelt	610	...
Shippers	6,002	1,584	19,136	368
Others	3,006	761	4,612	836

Totals 17,904 7,552 37,791 11,334

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,301	692	5,741	3,994
Armour	2,572	813	5,966	2,688
Others	3,686	406	4,477	971

Totals 8,559 1,910 16,164 7,653

Does not include 301 cattle, 2,767 hogs and 2,233 sheep bought direct.

ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Cudahy	2,278	41	7,348	957
Armour	1,829	26	6,899	2,129
Swift	1,853	26	3,243	810
Others	287
Shippers	9,679	234	11,269	3,149

Totals 15,917 327 28,759 7,045

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,504	992	1,821	2,178
Dunn
Ostertag	50
Dold	84	...	461	...
Sundowner	23	...	67	...
Pioneer	24
Guggen
Heim	568
Excel	751
Rewleigh	1,791
Others	1,176	...	661	467

Totals 5,980 992 3,010 2,645

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,011	989	907	784
Wilson	2,277	1,132	1,051	979
Others	207	3	440	...

Totals 5,495 2,124 2,407 1,763

Does not include 23 cattle, 1,280 calves, 4,160 hogs and 1,905 sheep bought direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	243
Kahn's
Lorey	689
Meyer
Schlachter	193	56	...	42
National	310	179
Others	2,929	1,078	5,900	726

Totals 3,432 1,313 6,489 1,011

Does not include 2,245 cattle and 1,236 hogs bought direct. Market shipments for the week were 174 cattle, 296 calves, 1,840 hogs and 2,045 sheep.

	Cattle	Calves	Hogs	Sheep
Armour	963	149	1,876	1,266
Swift	685	283	1,376	1,257
Cudahy	514	73	1,303	82
Others	3,295	403	1,425	607

Totals 5,427 908 6,070 4,000

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,129	1,610	5,294	3,861
Bartusch	489
Cudahy	1,050	897
Rifkin	882
Superior	2,029
Swift	5,788	2,425	13,948	2,373
Others	2,008	1,960	7,613	1,771

Totals 14,364 8,892 26,855 8,332

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	2,281	2,919	961	6,062
Swift	3,187	2,908	814	6,972
Blue
Bonnet	694	82
City	825	74
Rosenthal	6	1

Totals 6,993 5,684 1,803 13,000

TOTAL PACKER PURCHASES

	Week ended July 24	Prev. week	Same week, 1947
Cattle	134,497	151,153	144,296
Hogs	297,918	229,351	217,271
Sheep	77,346	104,353	77,648

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
July 22	3,863	724	14,681	2,551
July 23	1,534	281	7,099	1,271
July 24	948	254	1,155	689
July 25	8,334	1,059	9,594	3,629
July 26	4,466	705	12,583	2,198
July 27	7,690	589	8,627	2,822
July 28	3,800	500	6,000	1,500

*Wk. so far: 24,290 2,953 36,895 10,244

Wk. ago: 27,172 3,374 42,613 8,998

1947: 35,701 4,834 39,923 7,122

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

STEER AND HEIFER:	Carcasses
Week ending July 24, 1948.	8,332
Week previous	7,714
Same week year ago	11,927

COW:	
Week ending July 24, 1948.	2,280
Week previous	2,493
Same week year ago	4,312

BULL:	
Week ending July 24, 1948.	762
Week previous	789
Same week year ago	696

VEAL:	
Week ending July 24, 1948.	6,930
Week previous	7,315
Same week year ago	16,424

LAMB:	
Week ending July 24, 1948.	35,550
Week previous	24,135
Same week year ago	46,576

MUTTON:	
Week ending July 24, 1948.	1,653
Week previous	1,325
Same week year ago	2,685

PORK CUTS:	lbs.
Week ending July 24, 1948.	1,837,396
Week previous	1,556,062
Same week year ago	2,467,360

BEEF CUTS:	
Week ending July 24, 1948.	182,313
Week previous	189,351
Same week year ago	298,422

LOCAL SLAUGHTERS

CATTLE:	Head
Week ending July 24, 1948.	5,827
Week previous	6,473
Same week year ago	6,937

CALVES:	
Week ending July 24, 1948.	12,075
Week previous	12,708
Same week year ago	11,656

HOGS:

Week ending July 24, 1948.	22,848
Week previous	24,671
Same week year ago	23,296

SHEEP:

Week ending July 24, 1948.	36,421
Week previous	41,877
Same week year ago	39,777

Country dressed product at New York totaled 4,173 veal, 13 hogs and 6 lambs. Previous week 3,475 veal and 14 lambs in addition to that shown above.

LIVESTOCK RECEIPTS

Receipts at major livestock markets during the week ended July 24.

AT 20 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
July 24	253,000	321,000	159,000
July 17	265,000	368,000	185,000
1947	293,000	324,000	192,000
1946	343,000	415,000	335,000
1945	258,000	261,000	272,000

AT 11 MARKETS, WEEK ENDED:	Hogs
July 24	255,000
July 17	289,000
1947	270,000
1946	330,000
1945	222,000

AT 7 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
July 24	155,000	222,000	81,000
July 17	175,000	248,000	100,000
1947	178,000	244,000	113,000
1946	215,000	284,000	189,000
1945	186,000	195,000	158,000

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended July 24, as reported by the USDA, showed a decrease in all classes of slaughter as compared with a week earlier.

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	5,827	12,075	22,848	36,421
Baltimore, Philadelphia	5,293	2,556	16,736	1,582
MIDWEST CENTRAL				
Cincinnati, Cleveland, Indianapolis	13,243	4,198	33,415	12,662
Chicago, Elburn	21,953	10,835	57,537	18,359
St. Paul-Wis. Group	26,991	14,415	62,723	10,106
St. Louis Area	14,328	12,368	40,126	17,959
St. Paul City	7,122	239	20,655	5,347
Omaha	15,624	2,621	34,602	16,450
Kansas City	17,067	7,182	27,769	18,643
Iowa and So. Minn.	14,118	4,883	121,681	26,400
SOUTHEAST	7,068	4,291	7,977	...
SOUTH CENTRAL WEST	25,944	14,013	32,983	31,163
ROCKY MOUNTAIN	6,194	915	8,966	13,269
PACIFIC	16,224	4,795	20,618	29,677
Grand total	196,996	95,386	308,636	238,038
Total week ending	204,018	100,419	356,671	269,956
Total same period 1947	216,825	106,408	366,759	253,106

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁴Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁵Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose and Vallejo, Calif. (Sacramento omitted from Group No. 7; not operating under Federal Inspection).

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during June, 1948—cattle, 75.3; calves, 68.0; hogs, 74.6; sheep and lambs, 57.7.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, are compared with the previous week and with the corresponding week last year.

	Cattle	Calves	Hogs
Week ended July 23	2,295	1,394	1,934
Week previous	1,576	739	1,609
Cor. week last year	2,949	821	4,806

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FOR SAUSAGE AND LOAVES

SNOW WHITE DRY MILK

ALL MILK PRODUCT

All Food NOT A FILLER

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VEAL • OFFAL

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Pork • Beef • Veal • Lamb
Vacuum Cooked Meats**

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CINCINNATI, OHIO

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HAMS AND BACON**

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NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 23—Earl McAdams, 701 Callowhill St.
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R. H. Ross, Box 628, Imperial, Pa.
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CLASSIFIED ADVERTISING • For Additional Ads See Page 57 Opposite

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Manager—Superintendent

Over 25 years' experience, all operations, including killing, cutting, manufacturing, processing and service departments. Know costs. Handle labor. Desire change. East preferred. Excellent references. W-163, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Attention! Meat Packers

Why not start, or increase a CANNED MEATS line to protect your sausage trade? Available and qualified with 15 years' experience is a young, aggressive executive capable of assuming all responsibility. W-164, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CANNING ROOM supervisor with 20 years' experience in all types of canned ham and luncheon meats. Desires to make a change either south or west, west preferred. Presently employed as canning room supervisor and has held the same position with the same firm for 20 years. Qualified to assume complete responsibility. (Age 45). Excellent references. Reply to W-165, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER: Thoroughly experienced in carload, carlot, and peddle truck selling, desires position with independent midwest packer. Also has wide experience in departmental, product test costs, and packing house operations. W-160, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT MANAGER or controller position desired. Complete knowledge of all packing house operations. 18 years' experience. Capable of departmentalizing plant and installing cost system. W-153, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Beef Grader and Salesman

Wants position with meat concern. Excellent references. Car available. W-167, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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- ✓ Resourceful, aggressive. A chance to work "on your own."
- ✓ Ample know-how to figure tests, yields and plan operations for top-dollar results.
- ✓ A sales perspective together with a good operating background.

. . . THEN here's a real chance to give full-play to your initiative and ability. We are a highly regarded company and are going places. Location: midwest. Your first letter should state full qualifications. Your reply treated in strict confidence. W-168, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Wanted, to take full charge of HOG DRESSING and CUTTING department for a large eastern meat packer, experienced in killing and cutting hogs. Must be familiar with operations under B.A.I. inspection and regulation, and have ability to successfully handle help. Give complete details of past experience, age, and names of former employers. Permanent position. Replies confidential. W-154, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: PLANT SUPERINTENDENT UNDER 40 YEARS OF AGE. MUST KNOW ENTIRE BUSINESS. PRODUCE QUALITY PRODUCTS. W-156, The National Provisioner, 407 S. Dearborn St., Chicago 5, Ill.

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HELP WANTED

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HOG KILLING and CUTTING foreman: Must be practical for medium size plant located in midwest. Good opportunity and salary. W-171, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Situated on Northwest 11th Street, next to Swift and Wilson. Most modern construction. Cooler 25' x 100'. Fully equipped with railroad siding, also large freezer. Office upstairs, all furnished. Responsible tenant for long lease. Write FR-173, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York, 22, N.Y.

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BOILER—Dutton vertical, 15 HP 100#
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motor 325.00
MEAT MIXER—#4 Buffalo, 750# Cap.
silent chain drive, less motor 400.00
SCALE—Toledo, portable, Model 1821, Cap.
300# dial 75#x2 oz., reconditioned and
guaranteed 325.00
OVEN—Randall, revolving with motor 500.00
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Single items or complete plants bought and sold.

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FOR SALE: 1-Ancos Continuous Screw Cracking
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600# capacity, requires 40 HP, jacketed trough;
1-Interpac #106 Meat Grinder, belt driven; 3-
Mechanical Dryers, 5'x12'; 1-Cast Iron 2000 gallon
jacketed agitator Kettle; 12-Stainless Jacketed Ket-
tles, 20, 40, 60, 80 gallons; 30-Aluminum Jacketed
Kettles, 20, 40, 60, 80, 100 gallon; 2-Allbright-Nell
6'x7' Lard Roller; 1-Ancos 3'x6' Lard Roll, m.d.; 1-
Brecht 1000# Meat Mixer. Send us your inquiries.

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14-19 Park Row, New York City, N. Y.

For Immediate Delivery from Stock

600# Boss Meat Mixer with 10 HP motor
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Silent Cutter Buffalo 48A and other sizes
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1946 model CTA, brand new, completely automatic,
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For Sale: One 1,130 ton French Oil press in good
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able, prompt shipment. Write P.O. Box 1174,
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FOR SALE: Hog dehairing machine and scalding
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FOR SALE: One new model 5-9 Hayssen carton
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EASTERN PACKER is interested in securing a
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plants available on purchase or lease basis write to
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SMALL, WELL EQUIPPED SAUSAGE PLANT
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SAUSAGE and meat processing plant located in
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stock buying yards, two feeding sheds including 30
acres of pasture to carry backlog of livestock. Kill-
ing floor could handle 400 cattle weekly or 30 hogs
per hour. Built to meet federal building require-
ments. Plant building is all modern with new type
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COLD STORAGE PLANT for sale due to illness.
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eters. Excellent condition. Center of city on rail-
road siding. Building area 75x100. This real opportu-
nity in large populated area. Priced at \$80,000.
Replacement cost twice this amount. If interested
don't delay. Further information contact J. E.
Pierce Realty Co., 105 Magnolia Ave., Daytona
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Capacity for slaughtering 450 animals per week.
Barns, slaughtering pens, complete equipment for
slaughtering, processing and selling. Retail store
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\$150,000—easy terms. Write or call Fannie Lou
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ating, killing cattle, hogs, veal, manufacturing
sausage, hams, bacon, lard. City inspection. Ca-
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Four trucks, 5,000 sq. ft. floor space, room for ex-
pansion. Located in near south. 200,000 population
in immediate area. FS-162, THE NATIONAL PRO-
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Modern U. S. government inspected slaughter house,
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Write for Our Weekly Bulletins.

Complete Killing & Sausage Plant

7762—COMPLETE KILLING & SAUSAGE
PLANT: Premises one acre in area,
single story masonry constructed
plant 120'x58'; equipped mainly for
the butchering of hogs; 2 refrigerator
rooms, killing room, sausage room,
lard room, store & dressing room, &
offices. Refrigerator rooms are
cooled by 25 HP Freon units with
overhead blower coils; P L A N T
EQUIPPED WITH: Hog scald Vat.
Kill chute, 1 chain hoist, 1 power
hoist, 1 scraping table, 1 viscera
table, 1 cut down table, 1 stainless
steel boning table, 12' grinder table,
1 #52 Grinder, 1 200# Mixer, 1 200#
Stuffer, 1 air compressor, 1 wrapping
table, 1 hydr. Lard Press, 1 cargo
truck, meat tubes, sausage racks,
and other items, 130' overhead track-
age. Stocks are all well kept\$37,500.00

Sausage & Smokehouse

7508—SILENT CUTTER: Menges, 175 lb.,
#38, 4'x7'4" floor space, height 47",
no motor. Motor mounts on base for
direct connection to knife shaft.
Recond., new gear, new knives\$ 600.00
7511—SILENT CUTTER: Brecht, 1 1/2 HP
motor, 75 lb. cap. 450.00
7516—SILENT CUTTER: #43-A, Buffalo,
without motor (new motor available
extra), recond., & guar. 800.00
7570—SILENT CUTTER: Boms 80-A, cap.
375 lbs., with self unloader, motor &
starter, 3 sets of knives, exc. cond.,
3000.00
7751—GRINDER: Buffalo #156, complete
with 5 to 7 1/2 HP motor, no plates,
no knives, but otherwise complete &
in perfect cond. 500.00
7717—BACON SLICER: U. S. 150-B, with
1/4 HP motor, 110 volt, guar. perfect
cond., complete with stacker 700.00
7547—MIXER: J. H. Day #53, 300 lb. cap.,
2 HP 200 V. motor, recently over-
hauled 230.00
7578—MIXER: 100# Day, with 1 HP mo-
tor, newly galv. tub, in exc. cond.,
195.00
7534—STUFFER: Buffalo, 400 lb., recond.
& guar., new stuffer coils 850.00

Rendering & Lard

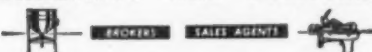
7787—COOKER: Boms, 5x9, complete with
new motor & drive, has new shaft,
all new paddles, new gaskets, com-
pletely overhauled\$3090.00
7788—COOKER: Mechanical, 12,000 lb.,
with new gearhead 30 HP motor,
cap. 100 lb. internal pressure, 1/2"
inner shell, new shaft, paddles, &
bearings: good as new 5090.00
7768—EXPELLER: Anderson No. 1, with
15 HP motor, starter and variable
feeder included 1675.00
7706—EXPELLER: Anderson #21, com-
plete with tempering apparatus, drag
link elevator, adj. feeder, magnetic
separator, numerous spare parts 3350.00
7149—PRESS: Thos. Albright, 500 ton,
bottom discharge, 20" piston, 24"
curb, complete with fittings, press &
pump, 4 column 1725.00
7746—PRESS: Boms, 300 ton, 14" com-
plete with Union Steam pump, size
8"x11"x12" 2750.00

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7701—VISCERA TABLE: NEW Viscera
Table, 22' long, stainless steel pans,
frame galv., with galv. standing
platforms, 1 HP motor, and head
shaft for driving overhead conveyor \$3500.00
7667—CUTTING C O N V E Y O R
TABLE: all galv. total 39 1/2' long,
32" flights, 41" overall width, 29"
cutoff shoulder saw, with 2 5-HP
motors, Belly Roller, approx. same
as Globe #123194, exc. cond. 4500.00

Telephone, Wire or Write if interested in any of
the items above, or in any other equipment. Your
offerings of surplus and idle equipment are
solicited.


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EXECUTIVE OFFICES: 30 CHURCH STREET, NEW YORK 7, N. Y.

Superior Packing Co.
Price Quality Service

Chicago St. Paul

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BONELESS BEEF and VEAL
Carlots Barrel Lots



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